

JAPENGO

MAUI TASTEMAKERS

local inspiration. world-class cuisine.

ALI'I KULA LAVENDER FARMS

\$70 per person

SCOTTISH SALMON CARPACCIO

ikura | shiso | maui onions | miso yuzu mayo
lavender infused tozazu ponzu

suggested pairing: Triennes Viognier \$12

LAVENDER DUSTED SEARED SCALLOPS

potato mash | asparagus | lavender infused orange creme
scallion and lavender oil

suggested pairing: J Pinot Gris \$16

UPCOUNTRY SHORTCAKE

lavender scone | kula strawberries
pastry cream | sour whipped cream

suggested pairing: Lokelani Rose \$12



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