

ACORN SQUASH Whole Roasted and Stuffed with Sautéed Local Root Vegetables, Sesame, Ginger White Beans and Quinoa. Served with Curried Coconut Gravy & Shaved Coconut. **26.**

Chef Ippy Suggests: ACE, PINEAPPLE CIDER

PUB BURGER 1 /2 Pound Burger Topped with “Nakamoto Farm ” Lettuce, Roasted Tomatoes, Caramelized Onion Jam, Cheddar, Bacon, House Bread & Butter Pickle & House Aioli with Crispy Onions on a “Mamane Bakery” Sweet Bun. Served with Hand-Cut Garlic Fries. **21.**

Chef Ippy Suggests: LAMARCA, PROSECCO

LAMB PORTERHOUSE 12 oz. Sweet Cabernet Brined with Pickled Beet Puree, Basil Pesto and served with Crispy Hand-Cut Sugar Rosemary Fries. **31.**

Chef Ippy Suggests: SPELLBOUND, MERLOT

3FP “BREAKFAST” Crispy House Pork Belly, Creamy Polenta, Honey–Lemon Arugula, Sweet Roasted Apple/Tomato Conserves and a 63° Egg. **25.**

Chef Ippy Suggests: WESTMALLE TRAPPEST, TRIPEL



nd they lived happily ever after as **Three Fat Pigs...**

KONA COFFEE POT DE CRÈME *with Hazelnut Whipped Cream & Candied Bacon.* **9.**

PAVLOVA *with Warm Pineapple Caramel Sauce, Whipped Cream and Strawberry Coulis.* **12.**

3FP Parfait *Layered with Sweet , Spiced Yogurt, House Baked “Hilo Honey Company” Macnut Honey Granola, Kiwi, Citrus and Chocolate Mousse.* **12.**

HOMEMADE ICE CREAM SANDWICH *Chef’s Choice (of course).* **11.**

LAPPERT’S HAWAIIAN PREMIUM ICE CREAM *Hawaiian Vanilla, Chocolate or Caramel Turtle.* **8.**

LAPPERT’S HAWAIIAN ISLAND SORBET *Lilikoi (Passion Fruit).* **7.**