

# The Sea House

DINING ON NAPILI BAY

NA HOKU DINNER MENU · PRIVATE OCEAN FRONT DINING UNDER THE STARS

## -Amuse Bouche-

Choose one from the following

MINI CHAMPAGNE GLASS  
WITH KONA LOBSTER FLAN

MOLOKAI POTATO CUP  
WITH KAUAI PRAWN SALAD

HERBED SURFING GOAT CHEESE  
ON A KULA STRAWBERRY

## -First Course Choices-

Choose one from the following

A TASTING OF ISLAND FISH  
AHI POKE, SASHIMI KAMPACHI  
WITH MACADAMIA LEMON OIL  
& MAHIMAHU CRUDO WITH  
LIME & COCONUT MILK

AHI POKE NACHOS  
CRISPY WONTONS WITH  
LIMU & AHI TOSSED  
IN CITRUS SOY VINAIGRETTE,  
WITH ROASTED PEPPER AIOLI,  
WASABI CREAM, SWEET SOY

LOCAL LOBSTER & KULA CORN  
CAKES, SPICY MANGO AIOLI,  
KAMUELA TOMATO SALSA

LOCAL OYSTER MUSHROOM &  
LEEK FRICASSEE, ULUPALAKUA  
CABERNET REDUCTION

WAGYU BEEF & PHYLLO  
ROULADE WITH CUCUMBER  
TZATZIKI SAUCE

MISO BUTTERFISH  
ON SPICED KIM CHEE SLAW

## -Second Course Choices-

Choose one from the following

BIG ISLAND HEARTS OF PALM,  
GRAPE TOMATOES, MAUI ONION,  
HONEY YUZU VINAIGRETTE

POHOLE FERN, GOLD &  
RUBY OLOWALU TOMATOES  
WITH GARLIC INFUSED ALAE &  
EXTRA VIRGIN OLIVE OIL

WAIPOLI BUTTER LETTUCE,  
MAUI ONION JAM,  
GORGONZOLA CHEESE,  
LILIKOI VINAIGRETTE

HANA AVOCADO, BABY KULA LOLA ROSA,  
DRIED CABRALES CHEESE,  
POMEGRANATE BALSAMIC GLAZE

SHAVED ASPARAGUS & RADISH,  
TOASTED PARMESAN, DIJON TRUFFLE VINAIGRETTE

## -Third Course Choices-

Choose one from the following

WOK SIZZLED SNAPPER,  
UPCOUNTRY STIR FRY  
VEGETABLES, CRISPY OGO IN  
DASHI BROTH

BAMBOO STEAMED MOI  
MOLOKAI POTATOES,  
BABY VEGETABLES, SIZZLING  
CHILI OIL

SEARED AHI STEAK  
CRUSTED IN PINK PEPPERCORNS,  
SCALLION GINGER RICE,  
BRAISED BOK CHOY,  
SWEET PEPPERS, GUAVA PONZU

HULI~HULI COLORADO LAMB LOLLICHOPS,  
WASABI MASHED POTATOES, EGGPLANT  
RATATOUILLE, POHA BERRY DEMI GLACE

LOCALLY RAISED BEEF TENDERLOIN,  
CRISPY LOBSTER TAIL, MOLOKAI MASHED  
POTATOES, CRISPY MAUI ONIONS,  
GARLIC LONG BEANS

## -Dessert Choices-

Choose one from the following

NAPILI KAI CANOE OF FRESH ISLAND FRUITS  
SORBET INA PINEAPPLE SHELL

PINEAPPLE TIRAMISU  
LAYERS OF PINEAPPLE INFUSED CAKE  
WHIPPED MASCARPONE PINEAPPLE FILLING,  
EXOTIC FRUIT DRIZZLE

KONA COFFEE NAPOLEON  
LAYERS OF SWEET PASTRY, ESPRESSO INFUSED  
CREAM, WHITE & DARK CHOCOLATE SAUCE

KILAUEA CHOCOLATE LAVA CAKE  
VANILLA BEAN MOUSSE, RASPBERRY COULIS

\$225 per person

Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax.

For reservations & inquiries, contact Verna Biga at 808-669-9559