

Sea House Restaurant  
at  
Napili Kai Beach Resort, Maui

Na Hoku Dinner Menus  
Private Ocean Front Dining Under the Stars

Amuse Bouche

Mini Champagne Glasses  
with Kona Lobster Flan



Molokai Potato Cup  
with Kauai Prawn Salad



Herbed Surfing Goat Cheese  
on a Kula Strawberry



## First Course Choices

A Tasting of Island Fish  
Ahi Poke, Sashimi Kampachi with Macadamia Lemon Oil  
& Mahimahi Crudo with Lime & Coconut Milk

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Ahi Poke Nachos  
Five Spice Seasoned Wontons Topped with Limu & Ahi  
tossed in a Citrus Soy Vinaigrette,  
Finished with Roasted Pepper Aioli, Wasabi Cream & Sweet Soy

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Wagyu Beef & Phyllo Roulade  
with Cucumber Tzatziki Sauce

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Miso Butterfish  
on Spiced Kim Chee Slaw

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Local Lobster & Kula Corn Cakes  
finished with Spicy Mango Aioli & Kamuela Tomato Salsa

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Local Oyster Mushroom & Leek Fricassee  
finished with an Ulupalakua Cabernet Reduction

## Second Course Choices

Big Island Hearts of Palm  
with Grape Tomatoes & Maui Onion  
in a Honey Yuzu Vinaigrette

or

Pohole Fern with Gold & Ruby Kamuela Tomatoes  
tossed with Garlic Infused Alae & Extra Virgin Olive Oil

or

Waipoli Butter Lettuce  
with Maui Onion Jam, Gorgonzola Cheese & Lilikoi Vinaigrette

or

Hana Avocado  
with Baby Kula Lola Rosa,  
Dried Cabrales Cheese & Pomegranate Balsamic Glaze

or

Shaved Asparagus & Radish  
with Grated Parmesan,  
Drizzled with a Dijon Truffle Vinaigrette

## Third Course Choices

Wok Sizzled Snapper  
With Fresh Upcountry Vegetable Stir Fry  
& Crispy Ogo in a Dashi Broth

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Bamboo Steamed Moi  
filled with Aromatic Herbs,  
accompanied by a Corsage of Baby Vegetables  
& finished with Sizzling Chili Oil

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Seared Ahi Steak  
Cruised in Pink Peppercorns  
with Scallion Ginger Rice,  
Braised Bok Choy & Sweet Peppers in a Guava Ponzu

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Huli~Huli Colorado Lamb Lollichops  
on Wasabi Mashed Potatoes with Eggplant Ratatouille  
& Poha Berry Demi Glace

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Locally Raised Beef Tenderloin with a Crispy Lobster Tail  
on Molokai Mashed Potatoes  
with Crispy Maui Onions & Garlic Long Beans

## Dessert Choices

Napili Kai Canoe of Fresh Island Fruits  
with Guava Coconut Sorbet in a Pineapple Shell

or

Kilauea Chocolate Lava Cake  
with Vanilla Bean Mousse & Raspberry Coulis

or

Pineapple Tiramisu  
Layers of Pineapple Syrup Infused Cake  
with whipped Mascarpone Pineapple Filling,  
finished with Exotic Fruit Drizzle

or

Kona Coffee Napoleon  
Layers of Sweet Pastry  
Filled with Espresso Infused Cream  
Finished with White & Dark Chocolate Sauce

\$250 per person

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

Contact Verna Biga at 808-669-9559