

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

OR

Molokai Potato Cup
with Kauai Prawn Salad

OR

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

OR

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

OR

Wagyu Beef & Phyllo Roulade
with Cucumber Tzatziki Sauce

OR

Miso Butterfish
on Spiced Kim Chee Slaw

OR

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

OR

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 & Liliko'i 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

❦

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

❦

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

❦

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

❦

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

\$209 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

