

LARGE PARTY DINNER

RESERVATIONS AT 5:30PM AND AFTER 7:30PM

-DESIGNED FOR PARTIES OF 15 OR MORE, UP TO 26-

\$65 PER PERSON

*3 course dinner includes Mixed Greens with Lilikoi Vinaigrette
And choice of dessert: Pineapple Coconut Tiramisu or Chocolate Lava Cake*

Appetizer

*Family style pupu - choose any two for your menu
\$8 per person*

COCONUT SHRIMP

Tropical fruit salsa, Asian slaw, sweet Thai chili sauce

POKE NACHOS

Sashimi grade tuna poke served in a bowl w/crispy wonton chips

SHRIMP COCKTAIL

Creole poached shrimp, remoulade, wasabi cocktail sauce

ROMAINE WRAPS

Brown rice, local vegetables, macadamia nuts, peanut ginger vinaigrette

Entrée

Choose any three for your menu

OVEN SEARED CATCH

*Napili zucchini, Kula onion, seasonal mushrooms,
fresh herb couscous, micro green salad*

MACADAMIA NUT CRUSTED HAWAIIAN FISH

Coconut-jasmine risotto, macadamia nut drizzle, caramelized chili beurre blanc

CRISPY SKIN CHICKEN BREAST

*Sweet potato hash, edamame, kula corn, Kula onion
guava- smoked bacon, lemon beurre blanc*

PAN ROASTED RIB-EYE,

*Gorgonzola-bacon tapenade, oven charred vegetables,
red wine demi glace*

CENTER CUT FILET MIGNON

*Seasonal mushrooms, smashed potatoes,
asparagus, green peppercorn au poivre*

PORCINI MUSHROOM RAVIOLI

Pan seared, rosemary garlic butter, oven-dried tomato, mushrooms, spinach

Gluten Free menus available upon request.

While our staff takes precautions to safely handle ingredients, we do prepare dishes using wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish in our kitchen among many other items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All items subject to 4.17% General Excise Tax

Minimum deposit of \$200 required to confirm the reservation. An 18% service charge will be added.

In respect of our other guests, please refrain from using your cellular phone in our dining area.

Menu and prices subject to change without notice.

10/30/15