

The Sea House

DINING ON NAPILI BAY

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

-Amuse Bouche-

Each guest please choose one of the following:

CHILLED MUSHROOM
BISQUE
Black truffle oil, Parmesan crisp

CARIBBEAN SPICED
SEA SCALLOP
Mango chutney, micro green "salad"

AHI TARTAR SPOON
Napili tomato, chive, truffle oil

-First Course Choices-

Each guest please choose one of the following:

SPICE RUBBED
NĪ'ĪHAU LAMB LOIN
Harissa, West Maui panzanella salad, roasted garlic vinaigrette

CRISPY SAUTÉED GNOCCHI
Gorgonzola cream, toasted walnuts,
baby arugula

HAWAIIAN AHI "CRUDO"
Lemon infused extra virgin olive oil, micro arugula, Pa'akai
(Hawaiian salt)

SHRIMP, MUSHROOM, AND CHEESE RISOTTO
Truffle oil, shaved Pecorino Romano

AHI POKE
Wonton chips, red onion, Napili tomato, limu,
wasabi aioli, Sriracha cream

-Second Course Choices-

Each guest please choose one of the following:

LOCAL BUTTER LETTUCE
Kula green apple, candied macadamia nut, Gorgonzola crumbles,
aged balsamic vinaigrette

ROASTED BEETS SALAD
Napili tomato, Maui goat cheese, crispy pepitas,
Maui extra virgin olive oil

MAUI NICOISE SALAD
Oil poached ahi tuna, haricot vert, arugula, Napili tomato,
fingerling potato, sherry shallot vinaigrette

POACHED LOBSTER
Micro green salad, haricot vert, toasted nuts,
roasted tomato vinaigrette

-Third Course Choices-

Each guest please choose one of the following:

SEARED HAWAIIAN CATCH
(Snapper when available)
Coconut jasmine risotto, lemongrass curry, macadamia drizzle

PORCINI DUSTED HAWAIIAN CATCH
(Snapper when available)
Garlic braised dinosaur kale, truffle smashed potatoes,
caramelized onion demi-glace

CRISPY PORK BELLY
Pickled Kula onion, Napili tomato, soft boiled egg,
Hawaiian chili pepper "water", garlic crostini

SMOKED SALT RUBBED FILET MIGNON
Foie gras butter, crispy potato cake, pink peppercorn demi cream

PENNE CACCIATORE
Blistered garlic tomatoes, mushrooms, roasted shallot,
arugula, fresh Mozzarella, Maui extra virgin olive oil

-Dessert Choices-

Each guest please choose one of the following:

WARM CHOCOLATE TORTE
Crème anglaise, raspberry coulis

CHEESE SELECTION
Candied nuts, Hawaii Island honey, membrillo

AFFOGATO
Dark roast Ka'anapali coffee espresso,
Maui vanilla bean ice cream, Amaretto

KULA STRAWBERRY SHORTCAKE
House made shortcake, Grand Marnier splash,
lemon whipped cream



\$275 per person

Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax.
For reservations & inquires, contact Verna Biga at 808-669-9512. Price subject to change without notice.

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.

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