

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

CHILLED WILD
MUSHROOM BISQUE
Black Truffle Oil, Parmesan Crisp

RAW LOCAL HAWAIIAN OYSTER
Cucumber Ceviche, Fresh Lime, Sake

CARIBBEAN SPICED
SEARED SEA SCALLOP
Mango Chutney, Garlic Crostini

-First Course Choices-

Choose one from the following

SEARED FILET MIGNON 'SASHIMI'
Sesame-Soy Glaze, Julienne Scallinos

BLUE CRAB CAKES
Avocado-Wasabi Aioli, Baby Mixed Greens, Tobiko Caviar

SEARED CRISP PORK BELLY
Soft Boiled Egg, Frisee Salad, Crisp Potato Strings

AHI TARTARE
Wonton Chips, Sweet-Chili Glaze, Mango-Cucumber Salsa

KAUAI SHRIMP
AND MANILA CLAMS
Coconut-Curry Broth, Local Vegetables, Scallion Rice Cake

SAUTEED POTATO GNOCCHI
Gorgonzola Sauce, Caramelized Walnuts, Baby Arugula

-Second Course Choices-

Choose one from the following

LOCAL BUTTER LETTUCE SALAD
Fuji Apples, Candied Macadamia Nuts, Surfing Goat Blue Cheese, Aged Balsamic Vinaigrette

SPRING ONION AND
RAMP 'RAVIOLO'
Fresh Ricotta, Sage, Browned Butter, Parmesan Reggiano

ASPARAGUS AND
WILD MUSHROOM RISOTTO
Black Truffle Oil, Shaved Parmesan Reggiano

BABY KULA GREEN SALAD
Roasted Beets, Grilled Mango, Caramelized Walnuts, Queso Fresco, Roasted Garlic Vinaigrette

POACHED LOBSTER SALAD
Baby Arugula, Haricot Vert, Toasted Hazelnuts, Roasted Tomato-Garlic Vinaigrette

-Third Course Choices-

Choose one from the following

SEARED BUTTERFISH
Jasmine Rice, Avocado-Curry Cream Sauce, Grilled Asparagus, Tomato-Chive Salsa

MAINE LOBSTER 'RAVIOLO'
Chanterelle Mushrooms, Braised Leeks, Mascarpone, Toasted Hazelnuts, Lobster Broth

GRILLED BLACK PEPPERCORN
CRUSTED FILET MIGNON
Crisp Broccolini, Herb Roasted Baby Potatoes, Brandy-Red Peppercorn Cream Sauce

GRILLED SOY MARINATED AHI
Coconut-Curry Risotto, Sautéed Haricot Vert, Pineapple Salsa

PENNE PASTA

Potabello and Ali'I Mushrooms, Roasted Shallots, Baby Arugula, Fresh Mozzarella, Parmesan Reggiano and Black Truffle Oil

-Dessert Choices-

Choose one from the following

MINIATURE CARAMEL PECAN CAKE
Chinese Five Spice Ice Cream

WARM VALRHONA CHOCOLATE TORTE
Crème Anglaise

KULA STRAWBERRY NAPOLEON
Puff Pastry, Lemon Whipped Cream

LOCAL CHEESE SELECTION
Seasonal Fruit, Caramelized Walnuts, Grilled Crostini



\$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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