# LARGE PARTY DINNER

RESERVATIONS AT 5:3PM AND AFTER 7:30PM

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

Select any combination of 4 items to create your menu

# \$65 PER PERSON

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

Family style pupu - choose any two for your menu

#### **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 mer

## **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.