



thanksgiving

DINNER FROM 4PM - 9PM

APPETIZERS & SALADS

CAULIFLOWER "WINGS"

Panko crust + Hawaiian tamari-chile sauce
Jalapeno + homemade ranch

14

POKE NACHOS

Sustainably sourced Hawaiian Ahi + tomato + Kula onion + limu sriracha aioli + wonton

18

NAPILI KAI SHRIMP

Makawao honey + parsley + chili tamari + cream + garlic toast

16

BEET SALAD

Goat cheese + local orange + pecans tarragon + pomegranate gastrique

14

CAESAR SALAD

Baby romaine + pecorino Romano croutons + house made dressing

14

ENTREES

TRADITIONAL TURKEY DINNER

Roasted white and dark meat turkey + garlic smashed potato + sweet Kula onion cornbread stuffing + cranberry relish + rosemary carrots and green beans

40

CRISPY CRAB PRESSED MONCHONG

Pacific crabmeat + Molokai sweet potato + shrimp + roasted corn + lobster cognac sauce

47

BASIL PESTO MAHI MAHI

Three cheese risotto + peas + blistered corn + seasonal mushrooms + asparagus

45

CENTER CUT FILET MIGNON

Crispy onion strings + horseradish smashed potato + peppercorn mustard demi-glace

54

PASTA POMODORO

Fettuccine + local tomato + mozzarella + capers + parsley
Add Pacific shrimp + 10 | Add Grilled chicken breast + 6

30

DESSERTS - \$12

PUMPKIN CHEESECAKE

Vanilla ice cream

TIRAMISU

Mascarpone + marsala + Maui cacao

FLOURLESS CHOCOLATE TORTE

Lilikoi anglaise + raspberry