

## Na Hoku Dinner Menu

Private Oceanfront 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:

#### Tataki Rib Eye

Citrus ponzu, green onions, hot chili sesame oil

#### Hawaiian Ahi "Crudo"

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

#### Crispy Sautéed Gnocchi

Gorgonzola cream, toasted walnuts, baby arugula

#### 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 Salad

Kula strawberry, candied macadamia nut, Gorgonzola crumbles, aged balsamic vinaigrette

#### Heirloom Tomato Carpaccio

Garlic aioli, crispy capers, Pecorino Romano, arugula, Maldon salt, Maui extra virgin olive oil

#### Roasted Beets Salad

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

#### Poached Lobster Salad

Micro green salad, local asparagus, toasted nuts, roasted tomato vinaigrette

### Third Course Choices

Each guest please choose one of the following:

#### Seared Hawaiian Catch

Coconut-jasmine rice, lemongrass curry, macadamia drizzle

#### Spice Rubbed Ni'ihau Lamb Loin

Couscous tabbouleh, crème fraîche tzatziki, red wine demi-glace

#### Porcini Dusted Hawaiian Catch

Garlic braised dinosaur kale, truffle smashed potatoes, caramelized onion demi-glace

#### Smoked Salt Rubbed Filet Mignon

Foie gras butter, crispy potato cake, pink peppercorn demi cream

#### Black and White Truffle Ravioli

Ricotta, truffle cream, spinach, pine nuts, brown butter

### Dessert Choices

Each guest please choose one of the following:

#### Warm Chocolate Torte

Crème anglaise, raspberry coulis

#### Affogato

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

#### Cheese Selection

Candied nuts, Hawaii Island honey, membrillo

#### Kula Strawberry Shortcake

House-made shortcake, Grand Marnier splash, lemon whipped cream

**\$315 per person**

Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax.  
For reservations & inquires, contact Catering at 808-669-9523. Price subject to change without notice.

[www.seahousemaui.com](http://www.seahousemaui.com)

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 \*