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, lime, 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, toasted nuts, roasted tomato vinaigrette

**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**
Courcous 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’u’ 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 & inquiries, contact Catering at 808-669-9523. Price subject to change without notice.

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*