

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

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

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

\$307.50 per person

Includes private location, personal server, four-course dinner, wine matched with each course, tip and tax. For reservations & inquires, contact Paul Mowrer 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 *