

# New Year's Eve, 2022

## Amuse Bouche

**Hawaiian Seafood Sausage** Lobster, Scallops, Fresh Hawaiian Fish, Liliko'i Mustard

**Three Cheese Gnocchi** Pine Nut-Basil Pesto, Parmesan

## Second Course

**Ahi Sashimi** ~ Wasabi, Pickled Ginger, Namasu, Soy Sauce

**Lump Crab Cake** House Made Tartar Sauce, Preserved Lemon Salad

**Kalua Pig Pot Stickers** Caramelized Maui Pineapple Curry

**Lobster Bisque** Lobster-Avocado Relish

**Greek Maui Wowie Salad** Maui Onions, Tiger Prawns, Tomatoes, Avocado, Romaine, Feta, Caper Vinaigrette

**Strawberry-Beet Salad** Li Hing Mui Strawberries, Roasted Beets, Arugula Pesto, Spiced Candied Nuts, Goat Cheese

**Caesar** Baby Romaine, Shaved Parmigiano-Reggiano, Garlic Bread

## Entrees

**Fresh Island Catch Picatta** Sautéed in Lemon, Butter & Capers, Farrotto, Broccolini, 24 Hour Tomato Puree

**Pan Seared Ahi** ~ Hamakua Mushroom Risotto, Port Wine Beurre Rouge, Micro Farm Salad

**Shrimp & Scallop Scampi** Tiger Shrimp, Diver Scallops, Cherry Tomatoes, Linguini, Lemon, Garlic, Basil

**Roasted Chicken** Dressed with Fontina & Prosciutto, Mac & Cheese, Wilten Greens, Pan Gravy

**Filet Mignon & Grilled Lobster Tail** ~ Loaded Mashed Potatoes, Asparagus, Beurre Blanc, Black Truffle Sauce

**Rack of Lamb** ~ Moloka'i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeño-Mint Vinaigrette

**Rib Eye Steak** ~ Roasted Potatoes, Brussels Sprouts, Baby Carrots, Garlic Butter

## Dessert

**Tiramisu** Kahlua, Dark Rum & Espresso-Soaked Lady Fingers, Mascarpone & Cocoa Powder

**New York Style Cheesecake** Graham Cracker Crust, Fresh Berries, Devonshire Cream

**Chocolate-Macadamia Nut Brownie** Vanilla Bean Ice Cream, Salted Caramel

~ Consuming raw or undercooked foods may increase your risk of food-borne illness

Please be advised 20% gratuity will be added to parties of six or more  
A 2% surcharge will be added to the food check & distributed to the kitchen staff

*\$155 per person plus Hawaii state tax & gratuity*

