

# Give Thanks

**KEA LANI THANKSGIVING DINNER**  
Thursday, November 26, 2020

**FIRST COURSE**

**KULA CORN, KONA LOBSTER,  
AND HAWAIIAN BREAD FRUIT CHOWDER**

**SECOND COURSE**

**SEARED AHI, BABY ROMAINE, HEART OF PALM,  
TOASTED MACADAMIA NUTS, WASABI VINAIGRETTE**

**ENTRÉE**

**TURKEY TWO WAYS: HAWAIIAN IMU AND TRADITIONAL ROASTED  
PAN GRAVY AND KEA LANI ORANGE-CRANBERRY RELISH  
ISLAND PORTUGUESE SAUSAGE STUFFING  
YUKON MASHED POTATO  
FIRE ROASTED MOLOKAI SWEET POTATO, COCONUT GLAZE  
BRUSSEL SPROUTS, SMOKED BACON**

**DESSERT TRIO**

**PUMPKIN CRANBERRY CAKE VANILLA CREAM CHEESE,  
PUMPKIN BRULEE AND PUMPKIN MACARON**

**\$80++ Adults | \$40++ Children**

**4:00pm - 9:00pm**

**KŌ RESTAURANT**

**RESERVATIONS ONLINE or CALL (808) 875-2210**

*Fairmont*  
KEA LANI  
MAUI