

# *Mele Kalikimaka*

## *First Course*

**B&B Ahi** Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango-Papaya-Avocado Relish\*~

**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** 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

**Mahi Mahi** Macadamia Nut Crusted, Kaffir Jasmine Rice, Baby Bok Choy, Coconut-Chili-Lime Vinaigrette\*

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

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

**Filet Mignon & Grilled Lobster Tail** Loaded Mashed Potatoes, Seasonal Vegetables, Drawn Butter, Black Truffle Sauce~

## *Holiday Special*

### **Roast Prime Rib of Beef**

Black Truffle Mac & Cheese, Asparagus Tempura, Horseradish Creme Fraiche ~

## *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

\*Gluten-Free Menu Items ~ Consuming raw or undercooked foods may increase your risk of food-borne illness

Please be advised 18% gratuity will be added to parties of six or more

*\$100 per person plus Hawaii state tax & gratuity*

