

# New Year's Eve, 2021

## Amuse Bouche

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

**Deviled Egg "Rockefeller"** Applewood Smoked Bacon, Spinach, Hollandaise, Caviar

## 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** 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

**Prosciutto Wrapped Ahi** Foie Gras, Local Mushroom Risotto, Macerated Berries, Madeira Sauce

**Seared Diver Scallops** Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Citrus Brown Butter

**Chicken Cotoletta** Milanese Style, Orzo, Vine Ripened Tomatoes & Mozzarella, White Truffle Oil

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

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

**Rib Eye Steak** Pauwela Farms Baby Vegetable Medley with Roasted Potatoes, Béarnaise~

## 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

\$145 per person plus Hawaii state tax & gratuity

