

# Happy Valentine's Day

## First Course

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

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

**Lobster Bisque** Lobster-Avocado Cocktail

**Black & Blue Ahi** Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Avocado-Papaya Relish ~

**Fresh Oysters on the Half Shell** Ahi Tartare, Lilikoi Mignonette & White Truffle Oil\*~

**Maka's Poke Bowl** Sashimi Grade Ahi, Ogo, Green Onions, Sesame, Carrots, Kim Chee, Asian Pear, Cucumber, Ssamjang~

**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

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

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

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

**Seafood Fra Diavolo** Kona Live Maine Lobster, Manila Clams, Mussels, Fresh Hawaiian Fish, Spicy Pomodoro  
Garlic Toast with Saffron Aioli

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

**Filet Mignon** Roasted Baby Potatoes, Brussels Sprouts, Black Truffle Sauce\*~

**Grilled Spiny Lobster Tail** Loaded Mac & Cheese, Seasonal Vegetables, Drawn Butter, Fresh Lemon

## Dessert

**Strawberries Panzini** Ulupalakua Ranch Strawberries Flambeed Tableside with Grand Marnier. Served with  
Hawaiian Brown Sugar, Devonshire Cream & Chocolate Sauce *For Two Guests*

**New York Style Cheesecake** Graham Cracker Crust, Fresh Berries, Strawberry Coulis

**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 that a 20% gratuity will be added to parties of six or more

A 2% surcharge will be added to the foo check & distributed to the kitchen staff

\$135

