



New Year's Eve Dinner

Thursday, December 31, 2009

1st Seating 6:00 pm \$150.00

2nd Seating 8:30 pm \$190.00

Prices are exclusive of sales tax and gratuity

Miso Hamachi Tartar

Hamakua Mushroom Duxelle, Osetra caviar

Thai Curry Lobster Bisque

Lotus Root Chip, Micro Cilantro, Chantilly

Bouquet of Hirabara Lettuce

Sliced Smoked Duck Breast, Orange Supremes
Aged Balsamic Vinaigrette

Seared Ahi Tuna

Puff Pastry, Hamakua Tomato Fondue, Portuguese Sausage
Kukui Nut Sauce

Select One

Seared Island Snapper

Steamed Ahi Mushroom, White Truffle Oil Scented Micro Green Salad,
Bonito flakes, Dashi Broth

or

Grilled Prime Beef Tenderloin

Seared Foie Gras, Molokai Sweet Potato Puree
Port Wine Bordelaise Sauce

or

Grilled Australian Lamb Chops

Asparagus, Garlic Potato Puree
Rosemary Thyme Infused Lamb Jus

Dessert Trio

Coconut Tapioca

Bittersweet Chocolate

Ginger Custard filling

Lilikoi Cheesecake

Fresh Berries

