



NEW YEAR'S EVE

Adult \$185.00

Amuse

Ho Farms Tomato Caprese

Crostini, Basil, EVOO, Fresh Cracked Pepper

Appetizers *(Please Select One)*

Kuushi Oysters on the Half Shell

Yuzu Ponzu, Wasabi and Orange Tobiko, Micro Greens

Crab Arincini

Sauce Aribiatta, Shaved Pecorino, Crisp Procutto

Crispy Panko Crusted

Goat Cheese

Herb Infused Maui Goat Cheese, Pickled Jicama Chiso Slaw

Salads and Soups *(Please Select One)*

Bali Market Greens

Carrots, Hearts of Palm, Cucumber, Radish, Tomato, Creamy Herb Vinaigrette

Caesar Salad

Mari's Garden Romaine, Duck Fat Croutons, Shaved Parmesan, Creamy Garlic Dressing

Kale and Baby Spinach Salad

Roasted Beets, Crisp Chickpeas, Toasted Pumpkin Seeds, Ho Farms Tomatoes, Balsamic Ginger Vinaigrette

Kona Lobster Bisque

Lobster, Truffle Oil, Crisp Taro Strings, Crème Fraiche

Kahuku Corn Chowder

Sourdough Croutons

Intermezzo

Dragonfruit Sorbet

Main Courses *(Please Select One)*

Grilled Herb Crusted Lamb Rack

Marscapone Polenta Cake, Asparagus, Carrots, Grain Mustard Demi Glace

Fire Roasted Filet Mignon

Truffle Potato Gratin, Haricot Verte, Baby Carrots, Alii Mushrooms, Port Wine Demi Glace

Chargrilled Prime Rib-Eye

Roasted Garlic Yukon Puree, Asparagus, Alii Mushrooms, Sauce Au Poivre

Saffron Gnocchi

Chardonnay Cream, Alii Mushrooms, Asparagus Tips, Ho Farms Tomatoes, Kale, Crisp Onions

Seared Ahi

Truffle Risotto, Haricot Verte, Baby Carrots, Alii Mushrooms, Lemon Beurre Blanc

Oven Roasted Jidori Chicken Breast

Pesto Potato Puree, Roasted Asparagus, Baby Carrots, Blistered Tomatoes, Charred Lemon and Thyme Jus

Dessert

Chocolate Whiskey Cremeux

Vanilla Whiskey Cream, Crispy Pearls

MENU SUBJECT TO CHANGE WITHOUT NOTICE.
PRICES EXCLUDE SALES TAX AND GRATUITY.