



HAPPY
New Year

FIRST COURSE

CRUDO TRIO

Hawaiian Ahi Tuna bonito, Kahuku sea asparagus
Japanese Hamachi yuzu, shiso
New Zealand Ora King Salmon wasabi ponzu

SECOND COURSE

LOBSTER ARANCINI

“Kona Cold” lobster cognac bisque, pea puree

ENTREE OF CHOICE

SEARED JUMBO SHRIMP SCAMPI

Hau'ula tomato & yuzu scampi sauce, angel hair.

PLUM GLAZED PORK LOIN

Kabocha pumpkin puree, Brussels sprouts,
pineapple pink peppercorn jam.

GRILLED RACK OF LAMB

Moloka'i potatoes, broccolini, lilikoi mint sauce.

VEGAN PASTA PRIMAVERA

Pesto rigatoni pasta primavera of Small Kine Farms
cremini mushrooms, roasted garden vegetables,
Kahumana organic tatsoi greens & macadamia nuts.

COCONUT CHICKEN

Half chicken, spice-brined and fried with golden
herb scented rice, island long beans, papaya salad,
macadamia nuts, and coconut chili sauce.

SLOW ROASTED PRIME RIB*

14oz slice, creamy horseradish, mashed potatoes,
creamed spinach, au jus.

MACADAMIA NUT CRUSTED FISH

Catch of the day with a crunchy coating of
macadamia nuts & panko, lemony cauliflower risotto,
Kahumana Farms organic carrots, edamame &
Parmesan cheese.

MOLOKA'I VENISON BOLOGNESE

Island moringa pappardelle, tender wild Moloka'i
axis deer, pork, Marzano tomatoes & pecorino
romano.

GUAVA GLAZED BABY BACK RIBS

ENTREE of baby back ribs with guava barbecue
sauce, served with sidewinder fries. *GS*

NEW YEAR'S EVE SURF & TURF*

Sous vide petit filet mignon & Maine lobster tail,
Hawaiian hearts of palm puree, brown butter
ginger Kahumana Farms baby carrots, demi. +\$20

ADD A LOBSTER TAIL

5oz. steamed Maine lobster tail, drawn butter,
lemon wedge. Added to any entree +\$22

DESSERT

GOLDEN LUSTER DOUBLE CHOCOLATE SPHERE

Raspberry coulis



Four Course Set Menu \$149 plus tax & 18% gratuity

Dinner reservation includes entry to the 21+ party in the bar