



New Years Eve Dinner Table

Saturday December 31

1st seating 5 to 7 p.m.

2nd seating 8 to 10:30 p.m.

Last seating at 9:30 p.m.

1st seating \$90 ++ Adults ~ dinner table only,
2nd seating \$120 ++ Adults ~ includes entry to
the countdown celebration
\$29 ++ Keiki 4 to 12

FREE – Keiki 3 and under with paying adult

Carving Stations

- ◆ steamed whole local onaga (long tail red snapper) Chinese style, Chinese parsley, with lemongrass flavored soy sauce singed with hot peanut oil
- ◆ Hawaiian lau lau with lomi lomi salmon and fresh island poi
- ◆ Kai Market living wall herb crusted rack of lamb with natural lamb jus & mint jelly
- ◆ A'lae salt crusted slow roasted prime rib with au jus, horseradish sour cream

Hot Offerings

- ◆ crispy fried Kahuku head on prawns with salt & pepper
- ◆ twin bridge farms Wailua asparagus, roasted Hamakua tomatoes
- ◆ steamed manila clams in spicy lemongrass black bean sauce
- ◆ steamed Waianae valley baby bok choy with garlic
- ◆ Kukui brand kim chee portuguese sausage "local" style fried rice
- ◆ oven roasted free range chicken breast with Hamakua mushroom sauce
- ◆ soy sake braised beef short ribs topped off with a Korean ko choo jang glaze
- ◆ whole roasted suckling baby pig with bao buns, hoisin sauce, green onions and cilantro
- ◆ creamy garlic smashed Yukon gold potatoes ~ steamed aromatic white rice
- ◆ baby seafood and crispy cake noodles

Soup of the Day

Hawaiian style seafood chowder clams, island fish, shrimp and Hawaiian taro

Cheese & Bread Samplers

garlic toast ~ kalamata olive toast ~ fennel lavosh ~ sesame seed lavosh ~ taro dinner rolls ~ la brea dinner rolls ~ sundried tomato hummus ~ garlic hummus

Cold Offerings

- ◆ ahi poke Hawaiian style inamona, Maui onion, green onion, ogo (seaweed) mixed with Hawaiian sea salt
- ◆ oyster on the half shell served with ponzu sauce and grated daikon
- ◆ island style sashimi served with shaved turnips and soy wasabi sauce
- ◆ Kula farms strawberry and local farms spinach salad topped off with candied walnuts
- ◆ crab and Molokai potato salad
- ◆ twin bridge Wailua asparagus with roasted garlic vinaigrette
- ◆ Kunia watermelon and Big Island feta cheese salad with Kai Market fresh basil
- ◆ Thai inspired noodle salad macadamia nuts and fresh Nalo herbs
- ◆ seafood salad with kai market fresh herbs

Waimanalo Mixed Green Salad:

Hamakua tomatoes ~ Ma'o farm radishes ~ sweet Maui onion ~ Wailua asparagus ~ Kalamata olives ~ Big Island heart of palm ~ Dressings: soy sesame, creamy ranch & spicy Italian

Sweet Offerings

Portuguese sweet bread pudding with Hawaiian vanilla anglaise sauce ~ crème brulee ~ chocolate fondue station with assorted crackers and fruits ~ assorted cupcakes ~ mochi and chi chi dango ~ almond float ~ banana cream pie ~ apple cobbler ~ dice watermelon, cantaloupe, honeydew & pineapple

*An Automatic 18% gratuity will be included on parties of 6 or more
*No discounts will be honored this evening. Wholesale coupons will be honored with a \$50 additional surcharge for the 1st seating only.

*Free parking for up to 4 hours with purchase of dinner
Reservations recommended by dialing 808 921-4600