



Happy Thanksgiving

Thursday November 24

3 p.m. to 8:30 p.m.

Last seating at 7:30 p.m.

\$59 ++ Adults ~ dinner table only,
\$69 ++ Adults ~ includes unlimited sparkling
wine

\$19 ++ Keiki 4 to 12

FREE – Keiki 3 and under with paying adult

Carving Stations

- ◆ pan fried Hawaiian sea bass with thai lobster curry sauce
- ◆ living wall herb marinated slow roasted butter ball turkey, truffle and mushroom stuffing, turkey giblet gravy, cranberry jam
- ◆ Dole pineapple and rum raisin Lehua honey rubbed country style farmer john bone in ham
- ◆ A'lae salt crusted slow roasted prime rib with au jus, horseradish sour cream

Hot Offerings

- ◆ chinese salt and pepper Kahuku head on prawns
- ◆ wok tossed black bean and ginger flavored manila clams
- ◆ roasted Waialua asparagus with Hamakua teardrop tomatoes
- ◆ Kukui brand kim chee portuguese sausage "local" style fried rice
- ◆ garlic smashed yukon gold potatoes
- ◆ slow braised north shore baby romaine lettuce
- ◆ Hamakua mixed mushroom ragout in garlic chardonnay cream sauce
- ◆ Chinatown chow mein sun noodles with char siu pork
- ◆ Steamed aromatic white rice
- ◆ 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
- ◆ Honda tofu with Sumida farms watercress and island beans sprout namul salad
- ◆ Maui grown baby romaine caesar salad herb garlic croutons
- ◆ thai inspired long rice noodle salad with nalo farms fresh herbs
- ◆ seafood salad with kai market fresh herbs

Waimanalo Mixed Green Salad:

Hamakua tomatoes ~ Ma'o farm radishes ~ sweet Maui onion ~ Waialua asparagus ~ Kalamata olives ~ Big Island heart of palm

Dressings

soy yuzu ~ creamy ranch ~ spicy Italian

Fresh Local Fruits

dice watermelon, cantaloupe, pineapple & honeydew melons

Sweet Offerings

Portuguese sweet bread pudding with Hawaiian vanilla anglaise sauce ~ crème brulee ~ mini pumpkin pie ~ assorted cupcakes ~ mochi and chi chi dango ~ apple cobbler ~ chocolate haupia trifle ~ pumpkin cheesecake ~ pecan pie

*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 \$25 additional surcharge.

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