



Christmas Dinner

Sunday December 25

5 p.m. to 9:30 p.m.

Last seating at 8:30 p.m.

\$69 ++ Adults ~ dinner table only,
\$79 ++ Adults ~ includes unlimited sparkling
wine

\$29 ++ 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

- ◆ garlic salt and pepper Kahuku head on prawns
- ◆ Singapore style manila clams with Chinese lup cheong
 - ◆ slow braised brussels sprouts served with maple smoked bacon and onions
 - ◆ Kukui brand kim chee portuguese sausage "local" style fried rice
 - ◆ Lehua honey spiced Molokai sweet potato puree
 - ◆ soy sake braised beef short ribs topped off with a Korean ko choo jang glaze
 - ◆ roasted Kurubota pork loin, Ho farm long beans and natural pork jus
 - ◆ Chinatown roast duck with bao buns, fresh Nalo farm micro cilantro and hoisin dipping sauce
 - ◆ oriental style yakisoba 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
 - ◆ Kula farm baby romaine caesar salad herb garlic croutons
 - ◆ local island beets served with Big Island tomatoes
 - ◆ 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

Fresh Local Fruits

diced watermelon & pineapple

Sweet Offerings

Portuguese sweet bread pudding with Hawaiian vanilla anglaise sauce ~ crème brulee ~ mini pumpkin pie ~ assorted cupcakes ~ mochi and chi chi dango ~ almond float ~ banana cream pie ~ 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