

## NEW YEAR'S EVE 2016-2017 DINNER

FIRST SEATING (5:30PM – 6:45PM); SECOND SEATING (7:45PM – 10:30PM)

### CAVIAR [SECOND SEATING ONLY]

bonito gelee, smoked crème fraiche, crispy leeks

### SCALLOP CEVICHE

hokkaido scallop, kamuela cucumber, red onion, avocado, tomato, plantains

### DUCK [SECOND SEATING ONLY]

kabocho puree, brussels sprouts, blood orange, pomegranate jus

### POACHED ONAGA

kauai shrimp, bok choy, lobster dashi

### WAGYU SHORTRIB

bone marrow rice, broccolini, pickled shallot, onion jus

### COCONUT MOUSSE & MANGO-LILIKOI CURD

hawaiian sea salt, caramel glaze, coconut cake, hibiscus sauce



### KEIKI MENU (6-12 YEARS OLD)

#### TO TEASE

tropical fruit concoction

#### CHILLED

modern shrimp cocktail

#### HOT

petite filet, tater tots, seasonal vegetable

#### SWEET

a celebration of chocolate



#### First Seating

Adults - \$100 plus tax and gratuity; Children 12 and under \$45 plus tax and gratuity (optional discounted admission to Courtyard Celebration)

#### Second Seating

Adults - \$185 plus tax and gratuity; Children 12 and under \$75 plus tax and gratuity (includes admission to Courtyard Celebration)

For reservations or more information, please call 808.921.4600 between the hours of 8:30 am – 7:00 Monday-Saturday, 8:30am-5:00pm Sundays.

We may also be contacted via e-mail at [tdrc.waikiki@starwoodhotels.com](mailto:tdrc.waikiki@starwoodhotels.com)

Other beverages, gratuity and tax are additional. Parties of 6 or more are subject to an 18% service charge; menu items subject to change without notice.