



# Celebrate The Season

## Christmas Day Dinner

December 25, 2017

4pm-9pm

Dinner 80 | Keiki (4-12) 40 | Wine pairing 35

Keiki menu available)

Reservations highly recommended. Please call 808.827.8808

### First Course

Choice of...

#### **Vanilla Butter Poached Lobster**

Cauliflower puree. Scallion oil.

Paired wine -

#### **Asian Pear Salad**

Kailani greens. Shaved red onion. Cherry tomato.

Hoisin vinaigrette. Crispy won ton.

Paired wine -

#### **Pan Seared Sea Scallop.** *gf*

Avocado puree. Guanchalle. Micro radish.

Paired wine -

### Second Course

Choice of...

#### **Kalua Duck Consomme** *gf*

Duck shumai. Honshimeji mushrooms.

Paired wine -

#### **Ginger Short Rib Ravioli**

Heart of palm puree. Tomato confit. Fresh mozzarella.

Roasted garlic beurre noisette. Truffle bordelaise.

Paired wine -

Enjoy...

#### **Lilikoi mint champagne sorbet**

### Third Course

Choice of...

#### **Grilled Salmon** *gf*

Red wine reduction. Basil oil. Truffle fingerling

potatoes. Baby mache salad.

Paired wine -

#### **Pan Seared Opakapaka** *gf*

Mustard Riesling cream sauce. Crispy leeks.

Paired wine -

#### **Roasted Rack of Lamb**

Polenta croquette. Harisia demi. Tomato chutney. Herb oil.

Paired wine -

### Fourth

Choice of...

#### **Raspberry Chocolate Fudge Cake**

Chocolate ice cream. Raspberry coulis.

Paired wine -

#### **Toasted Coconut Pound Cake**

Coconut ice cream. Salted caramel.

Paired wine -



# Celebrate The Season

## Christmas Day Dinner

December 25, 2017

4pm-9pm

Dinner 80 | Keiki (4-12) 40 | Wine pairing 35

Keiki menu available)

Reservations highly recommended. Please call 808.827.8808

### First Course

Choice of...

#### **Vanilla Butter Poached Lobster**

Cauliflower puree. Scallion oil.

Paired wine -

#### **Asian Pear Salad**

Kailani greens. Shaved red onion. Cherry tomato.

Hoisin vinaigrette. Crispy won ton.

Paired wine -

#### **Pan Seared Sea Scallop.** *gf*

Avocado puree. Guanchalle. Micro radish.

Paired wine -

### Second Course

Choice of...

#### **Kalua Duck Consomme** *gf*

Duck shumai. Honshimeji mushrooms.

Paired wine -

#### **Ginger Short Rib Ravioli**

Heart of palm puree. Tomato confit. Fresh mozzarella.

Roasted garlic beurre noisette. Truffle bordelaise.

Paired wine -

Enjoy...

#### **Lilikoi mint champagne sorbet**

### Third Course

Choice of...

#### **Grilled Salmon** *gf*

Red wine reduction. Basil oil. Truffle fingerling

potatoes. Baby mache salad.

Paired wine -

#### **Pan Seared Opakapaka** *gf*

Mustard Riesling cream sauce. Crispy leeks.

Paired wine -

#### **Roasted Rack of Lamb**

Polenta croquette. Harisia demi. Tomato chutney. Herb oil.

Paired wine -

### Fourth

Choice of...

#### **Raspberry Chocolate Fudge Cake**

Chocolate ice cream. Raspberry coulis.

Paired wine -

#### **Toasted Coconut Pound Cake**

Coconut ice cream. Salted caramel.

Paired wine -