



Christmas Dinner

Vegetarian Menu

First Course

Asian Pear Salad

Kailani greens. Cherry tomato. Hoisin vinaigrette.
Paired wine -

Second Course

Tempura Zucchini Bruschetta

Roasted eggplant poke. Soy vinaigrette. Cucumber kim chee.
Paired wine -

Intermezzo

Lilikoi mint champagne sorbet

Third Course

Seared Tofu Stack

Edamame hummus. Roasted tomato.
Mushroom ragout. Kunana chevre. Red pepper chutney
Paired wine -

Fourth Course

Seasonal Sorbets

Fresh berries
Paired wine -



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