

# MAKANA TERRACE

## Christmas Day

Monday, December 25, 2017

Adult \$99++ | Keiki (Children) 4-12yrs \$49++  
Children 5 & under, no charge

### MAKANA SIGNATURE SELECTIONS

#### Kale & Pear Salad

*Hearts of palm, spiced pecans, red grapes, lemon, parmesan, Caesar vinaigrette*

#### North Shore Citrus Caprese

*Fresh burrata, orange, grapefruit, kumquat, red onion, garden basil, olive oil*

#### Smoked Salmon Potato Salad

*Dill crème fraîche, red onion, capers, whole seed mustard*

#### Honey Walnut Baked Brie en Croute

*Cranberry, apple and rosemary, caramelized shallots*

#### Swiss Chard & Roasted Barley

*Star anise and cinnamon pickled beets, pumpkin seeds, goat cheese, sherry vinaigrette*

#### Artisanal Charcuterie

#### Cheese and Winter Fruit Board

*Monkey pod preserves, Dalmatia fig marmalade, nut and seed crackers, lavash and honeycombs, assorted nuts*

### SUSHI SELECTION

#### St Regis Signature Sushi & Nigiri

*Ahi poke, tako poke, wakame, wasabi, ginger*

### SEAFOOD SELECTIONS & ENTREES

#### Ahi Tuna Tataki

*Ponzu, wasabi cream, wakame seaweed salad*

#### Goosepoint Oysters

*Lilikoi mignonette, sake shitake brine*

#### Smoked & Cured Pacific Fish Display

*Salmon, trout, mackerel, mini capers, red onions, eggs, chive*

#### Chilled Jumbo Shrimp

*Guava cocktail sauce, island lemon wedges, champagne tarragon mayonnaise*

#### Scallop Ceviche

*“Leche de Tigre”  
Tahitian lime and papaya*

### CARVING STATIONS

#### Herb & Sea Salt Prime Rib

*Red wine jus, horseradish cream, semi-dried tomatoes and comté cheese scones*

#### Lilikoi Glazed Ham

*Caramelized pineapple, macadamia blossom, honey mustard jus*

#### Slow Cooked Diesel Turkey

*Apple and celery stuffing, cranberry compote, sage gravy*

### FESTIVE ACCOMPANIMENTS

#### Wild Rice & Saffron Basmati

*Sultanas, toasted almonds, green apple, cilantro, cranberry*

#### Mixed Winter Vegetables

*Carrots, green bean, cauliflower kaffir lime butter*

#### Molokai Sweet Potato

*Coconut cream, golden pineapple, marshmallow brulee*

#### Roasted Garnet Yam & Winter Squashes

*Komocha, butternut, acorn, Sage brown butter*

#### Potato “Au Gratin”

*truffle parmesan cream,*

#### Crispy Brussels Sprout

*Maui venison chorizo, pickled onion black garlic butter, furikake*

### DELECTABLE HOLIDAY SWEETS

Caramel Brûlée Cranberry Pop Corn

Chestnut Cream Profiterole

Ginger Bread Malasada with Eggnog Anglaise

Dutch Apple Cheese Cake

Holiday Cookie & Stollen

Guava Berry Trifle

Black Forest Opera

Chocolate Yule Log with Mulled Port Jelly

Dark Chocolate Pot De Crème

Candy Cane Cake Pop

Plum & White Chocolate Pudding

Coconut Tangerine Yule Log

Poach Forelle Pears with Dulcey

++20% Service Charge and Tax

“The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses as a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.”

# MAKANA TERRACE

## Holiday Libations

### THIRST QUENCHERS 12

Melon Spritz

*Watermelon honeydew infused syrup & soda water*

Martinelli Sparkling Cider

### SIGNATURE COCKTAILS 14

Frozé

*Rosé wine, frozen strawberries, strawberry infused Organic Ocean Vodka*

Lilikoi Sangria

*Gewurstraminer, Triple Sec, ginger, orange juice*

La Vida Aloha

*Koloa White Rum, macadamia nut liqueur, pineapple juice, fresh lime juice*

Kerala Couture

*Bulleit Rye, allspice liqueur, macadamia nut liqueur, bitters*

West Side

*Absolut Citron, fresh lemon juice, mint*

### WINES BY THE GLASS

#### SPARKLING

Prosecco Spumante, Villa Sandi, Veneto, Italy	14
Brut, Domaine Carneros by Taittinger, Carneros, CA	17
Champagne, Moett & Chandon "Imperial", France	25
Rose Champagne, Moet NV Champagne, France	29

#### WHITE

Pinot Grigio, Alois Lagedar, Trentino, Italy	14
Sauvignon Blanc, Rombauer, Napa Valley, CA	17
Chardonnay, Nickel & Nickel, Carneros, CA	22

#### RED

Pinot Noir, Decoy by Duckhorn, Sonoma, CA	16
Merlot, Chateau Courlat, St. Emilion, France	17
Malbec, Catena Mendoza, Argentina	19

### WINES BY THE BOTTLE

#### WHITE

Chardonnay, Ballard Lane "St. Regis Princeville" Paso Robles, CA	61
Chardonnay, Kendall-Jackson, Santa Maria Valley, CA	71
Chardonnay, Nickel & Nickel 'truchard vineyard' Carneros, CA	109
Pinot Grigio, Alois Lagedar, Trentino Alto Adige, Italy	69
Sauvignon Blanc, Sancerre Jean Marc Roger, Loire Valley, France	86

#### RED

Zinfandel, Ridge "Three Valleys", Sonoma County, CA	75
Merlot, Chateau Courlat, St. Emilion, France	79
Cabernet Sauvignon, Ballard Lane, "St. Regis" Paso Robles, CA	61
Cabernet Sauvignon, Frank Family, Napa Valley, CA	97
Cabernet Sauvignon, Jordan, Alexander Valley, CA	135
Malbec, Catena Mendoza, Argentina	89

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