

VALENTINE'S DAY DINNER MENU

Wednesday, February 14, 2018

COLD

Assorted Fresh Fruits
Assorted Cheeses and Crackers
Lomi Lomi Salmon
Cucumber Kimchee
Fried Spicy Tofu Salad
Cauliflower Ceviche
Snow Crab Legs, Shrimp Cocktail, Fresh Sashimi*
Clam Poke, Tako Poke, Ahi Poke*
Fresh Oysters with Mignonette Sauce

SEAFOOD

Shrimp and Scallop Scampi
Steamed Clams with Shallots, Butter and Beer
Steamed Dungeness Crab
Salt and Pepper Kauai Shrimp
Mochiko Ahi with Sweet Chili Aioli
Baked Lobster Tails with Coconut Saffron Sauce

HOT

Chicken Oscar
Mushroom Ravioli with Browned Butter, Sage and Pine Nuts
Roast Pork with Hoisin Sauce, Green Onions and Bao Bun
Roasted Fingerling Potatoes
Steamed Rice
Asparagus Amandine

CARVING

Moroccan Spiced Lamb Chops
Prime Rib with Au Jus and Creamy Horseradish

CREPE STATION

Vanilla Ice Cream, Whipped Cream, Assorted Fruits & Berries, Chocolate Sauce
Strawberry Sauce, Chocolate Caviar & Powdered Sugar

DESSERT

Pastry Chef's Selection of Assorted Desserts

\$79 adult / \$39.50 children (ages 6 – 12 years), excluding tax and gratuity

PLEASE CALL (808) 944-4494 FOR MORE INFORMATION AND RESERVATIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Prices and menu subject to change without notice.