

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
PROMISES TO ELEVATE THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

### SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM  
WATERCRESS  
& ALOHA TOFU  
chili chickpea crunch, fried garlic

COBB SALAD  
herb marinated chicken,  
butter lettuce, spinach,  
avocado cream, roasted pear,  
apple cider vinaigrette

ROASTED   
BUTTERNUT SQUASH  
goat cheese, gava farm greens,  
dukkah, charred lemon vinaigrette

ROASTED BRUSSEL  
SPROUTS  
bacon, rosemary, pickled ginger,  
chili honey gastrique

APPLE SALAD   
mixed greens, blue cheese,  
candied pecans, cranberries,  
pomegranate vinaigrette

### SUSHI STATION

TEMAKI SUSHI  
spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions

FUTOMAKI

CALIFORNIA INSIDE OUT  
ROLL

### HOT STATION

CLAM CHOWDER  
classic clam chowder  
made by our saucier

IKA KARAAGE

SNOW CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

CARAMELIZED  
MUSHROOM  
CAMPANELLE  
crispy prosciutto, thyme,  
cremini mushroom, parmesan,  
truffle garlic cream sauce

CHARRED BLACK COD  
pipearade, capers,  
brown butter vinaigrette

CAPRESE CHICKEN  
mozzarella, ho farm tomato, basil,  
toasted kale, balsamic glaze

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
roasted farm vegetables,  
truffle paté

ROASTED TURKEY LEG &  
TURKEY BREAST

HOLIDAY STUFFING   
mushroom fricassee,  
portuguese sausage,  
toasted macadamia nuts

KOSHIHIKARI RICE


DINNER ROLLS

### CARVING STATION

SLOW ROASTED PRIME RIB  
carved to order, au jus  
& creamy horseradish

RACK OF LAMB  
new zealand, chimichurri sauce

### COLD BAR

AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arare

CALIFORNIA STYLE  
SPICY POKE  
avocado, imitation crab,  
spicy mayo

SASHIMI  
ahi, king salmon, nairagi,  
kona kanpachi

SMOKED AHI TARTLETS  
cornichon, fines herbes, capers

SHRIMP COCKTAIL  
brew poached shrimp  
& classic cocktail sauce

ASSORTED  
FRESH FRUITS  
banana, berries, melons  
orange, papaya, pineapple  
(subject to change)

### DESSERTS

PRINCE BREAD  
PUDDING  
punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise

PUMPKIN CHOCOLATE  
HAUPIA CRUNCH PIE

VANILLA RUM CAKE   
coffee frangelico cream

PUMPKIN CUSTARD  
BRULEE

APPLE COBBLER  
TARTELLETE  
cardamom

S'MORE CHEESECAKE  
chocolate, toasted meringue,  
graham cracker crumble

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM



\$107 ADULT | \$53.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine.  
In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. 080825