BRUNCH IN BLOOM

BY PRINCE WAIKIKI

ALA MOANA SHOPPING CENTER
BLOOMINGDALE'S
NOVEMBER 21, 22, 28,& 29
11:00 AM - 3:00 PM
$60 ADULTS| $30 CHILDREN (6-10 YRS)

SALAD BAR

MIX GREENS *vg v nf ef df gf*

LITTLE GEM ROMAINE LETTUCE *vg v df vf ef gf* ceasar, balsamic, sesame dressing, crouton

SUMIDA FARMS *vg v nf ef df gf*
WATERCRESS & ALOHA TOFU
chili chickpea crunch, fried garlic

CRAB & NEW POTATO SALAD *df gf nf*
imitation crab, chives, sherry
*contains shellfish

FETA, BROCCOLI, & CRAISIN SALAD
nf gf ef v raspberry vinaigrette

PESTO PASTA SALAD *nf v*
ho farm tomato, mozzarella, penne, basil, parmigiano reggiano

COLD BAR

AHI POKE *ef df*
maui onion, ogo, kukui nuts, kahuka sea asparagus, kamuela cucumber, masago, bubu arare

SASHIMI *nf ef df*
ahi, king salmon, nairagi, kona kanpachi

SHRIMP COCKTAIL *nf ef df*
beer poached shrimp, classic cocktail sauce, lemon

DESSERTS

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

CLASSIC PUMPKIM PIE *nf*

PASTRY CHEF'S CREATIONS
**contains nuts*

ASSORTED FRESH FRUITS *vg*
banana, berries, melons, orange, papaya, pineapple
subject to change

CHEF'S STATION

OMELET *nf v*
mushroom, tomato, bell pepper, onion, green onion, crab, bay shrimp, ham, portuguese sausage, bacon, shredded cheese

KIAWE SMOKED PRIME RIB *nf gf ef*
au jus, creamy horseradish, dinner rolls, butter

FUTOMAKI & CALIFORNIA ROLLS *nf gf df gf*

PRINCE CLAM CHOWDER *nf ef*
classic clam chowder

HOT STATION

KALUA EGGS BENEDICT *nf*

CARAMELIZED MUSHROOM LINGUINI *nf ef*
crispy prosciutto, thyme, cremini mushroom, parmesan, truffle garlic cream sauce

BLACKENED AHI *nf ef*
wasabi beurre blanc, kabayaki, roasted carrots

ROASTED TURKEY LEG & BREAST *nf ef gf df*
cranberry sauce, giblets gravy *nf gf*

HOLIDAY STUFFING *nf ef*
mushroom fricassee, portuguese sausage

VEGETABLE MEDLEY *vg*

PRINCE FRIED RICE *nf gf ef*

YUKON GOLD MASHED POTATOES *v gf nf ef*
truffle paté

A LA CARTE

SNOW CRAB LEGS *nf gf ef*
1 lb. snow crab legs, clarified butter
additional charge of $35 per person

vg -vegan v-vegetarian gf-gluten free nf-nut free df-dairy free ef-egg free

*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 if there are any allergies to products of which we should know.