

THURSDAY, FRIDAY  
DECEMBER 30, 31  
& SATURDAY  
January 1



100 SAILS  
RESTAURANT & BAR

5:00 PM - 9:30 PM

INDULGE NEW YEAR'S DINNER • \$95

## SERVED COURSES

### RACK OF LAMB w/ CHIMICHURRI

### ROASTED LOBSTER TAILS w/ COCONUT SAFFRON SAUCE

### SUSHI ROLLS

Spider roll, Tempura roll & Futomaki

### SASHIMI

Fresh Island fish, soy sauce, wasabi

### CLAM CHOWDER

Classic Clam chowder made by our saucier

### STEAMED CRAB LEGS

Served with clarified butter or garlic calamansi butter

### SALT & PEPPER KAUAI SHRIMP

### MASHED POTATO

### GRILLED CORN

### DINNER ROLLS

### RICE

## ACTION STATIONS

### GARDEN SALAD

Aquaponics lettuce, tossed with balsamic & olive oil, cherry tomatoes, candied macadamia nuts & bleu cheese

### TEMAKI SUSHI\*

Spicy ahi, California and scallop/masago prepared by our sushi chef

### POKE\*

Hawaiian style poke made with fresh auction fish, local veggies, chili peppers and garnished with house made rice crackers

### SLOW ROASTED PRIME RIB

Slow roasted prime rib carved to order and served with au jus and creamy horseradish

### PORCHETTA

Crispy pork belly with calamansi-garlic sauce

### SHRIMP COCKTAIL

Brew poached shrimp and classic cocktail sauce

## DESSERT STATIONS

### PRINCE BREAD PUDDING

Punalu'u sweet bread, raisins, vanilla creme anglaise

### CHOCOLATE MACADAMIA NUT FLAN

Home-made shortbread cookie crust, whipped cream, raspberry sauce

### ICE CREAM SUNDAE BAR

Chocolate & Vanilla ice cream, macadamia nuts, chocolate sauce, raspberry sauce, sprinkles

### RED VELVET CAKE

### CHOCOLATE DIPPED STRAWBERRIES

\*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. 110521