

Private Oceanfront Cabana Dining

SIX-COURSE MENU

SPARKLING WINE TOAST

CHEF'S CHOICE AMUSE BOUCHE

FIRST COURSE

(CHOOSE ONE)

CHILLED CORN SOUP ^{GF}

Basil Oil, Corn Shoots, Chives

HAMACHI SASHIMI

Citrus Ponzu, Jalapeno, Soy Tobiko, Micro Shiso, Red Salt

SECOND COURSE

(CHOOSE ONE)

LITTLE GEM CAESAR ^{GF | VG}

*Local Mixed Greens, Rosemary Infused Pear,
Herbed Goat Cheese, Candied Curried Pecans,
Organic Blueberries, Honey Sherry Vinaigrette*

PEAR SALAD ^{GF | VG}

*Baby Tomatoes, Dried Cranberries, Asian Pear,
Candied Curry Pecans, Honey Sherry Vinaigrette*

CHEF'S CHOICE INTERMEZZO

ENTRÉES

(CHOOSE ONE)

JIDORI CHICKEN BREAST ^{GF}

*Hamakua Mushrooms, Baby Carrots,
Haricots Verts, Port Demi Glaze*

7 SPICE SEARED AHI ^{GF}

*Shimeji Mushrooms, Edamame,
Ginger & Lemongrass-Infused Coconut Broth,
Bok Choy, Basil Oil, Pea Tendrils*

PETITE FILET ^{GF}

Boursin Mashed Potatoes, Asparagus, Au Poivre Sauce

HOKKAIDO SCALLOPS ^{GF}

*Creamy Mushroom & Asparagus Risotto, Broccolini,
Basil Oil, Corn Shoots*

CRAB-CRUSTED LOBSTER TAIL

*Asparagus, Hamakua Mushrooms,
Champagne Butter Sauce*

DESSERTS

(CHOOSE ONE)

CHOCOLATE CRÈME BRULEE

*Valrhona Milk Chocolate, Vanilla Chantilly,
Red Salt, Mint*

CITRUS OLIVE OIL CAKE

*Passion Fruit & Mango Coulis,
Fresh Mango Compote, Macadamia Nut Streusel*

*Prices subject to a 20% service charge, 4% admin fee and current sales tax.
All menus and prices subject to change.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. Please let your server know if there are
any allergies to products of which we should know.*

red salt