

Private Oceanfront Cabana Dining

SIX-COURSE MENU

SPARKLING WINE TOAST

CHEF'S CHOICE AMUSE BOUCHE

FIRST COURSE

(CHOOSE ONE)

ROASTED BUTTERNUT SQUASH SOUP ^{GF}

*Toasted Pumpkin Seeds, Ginger Nutmeg Foam,
Chopped Parsley*

HAMACHI SASHIMI

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

SECOND COURSE

(CHOOSE ONE)

LITTLE GEM CAESAR ^{GF}

*Little Gem Romaine, Creamy, Caesar Dressing,
Spanish White Anchovies, Herb Parmesan, Fried Capers*

PEAR SALAD ^{GF} | ^{VG}

*Local Mixed Greens, Rosemary Poached Asian Pear,
Herbed Goat Cheese, Candied Curry Pecans, Organic Blueberries,
Honey Sherry Vinaigrette*

CHEF'S CHOICE INTERMEZZO

ENTRÉES

(CHOOSE ONE)

JIDORI CHICKEN BREAST ^{GF}

*Hamakua Mushrooms,
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)

FLOURLESS CHOCOLATE CAKE

Tahitian Vanilla Ice Cream, Raspberries, Raspberry Coulis

CITRUS OLIVE OIL CAKE

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

Gluten Free (GF) | Vegetarian (VG) | Vegan (V)

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