

Passed Pupu's

“Sweet and Spicy” Seared Ahi Sashimi

Soy butter sauce and wasabi glaze

Lobster Gyoza

Chinese black bean butter

Ginger & honey glazed shrimp summer roll

With Citrus glaze

Local style hand rolled sushi platters

Ahi, crab, veggie, many variations, soy wasabi butter sauce

Black pepper & oregano seared ahi Caesar salad

Baby roman cup, basil infused Caesar dressing, aged parmesan

Artichoke, calamata olive, and tomato tapenade crostini

With a balsamic reduction

Salads

Roasted eggplant, Portobello mushroom, and tomato napoleon,

brown butter vinaigrette, sundried tomato pesto

Marinated heirloom tomato and arugula salad

black pepper sherry wine vinaigrette

Local baby greens salad

Kauai goat cheese, cherry tomato, balsamic vinaigrette

Black pepper & oregano seared ahi Caesar salad

Baby roman, basil infused Caesar dressing, aged parmesan

Sweet and spicy seared ono – Asian slaw

hearts of palm, cilantro, won bok, sweet peppers, crispy wonton – toasted nori aioli

Provencal salad

roasted sweet peppers, olives, grilled bread, heirloom tomato and roasted haloumi cheese
Meyer lemon white truffle vinaigrette

Entrees

Sesame crusted wok chard mahi mahi

White truffle mash potato, asparagus, soy wasabi butter sauce

Steamed Opakapaka “Hawaiian style”

Rice musubi, braised choy sum, and Toasted nori soy vinaigrette

Rosemary “smoked” Kauai ribeye steak

Yukon gold potatoes, grilled asparagus, roasted garlic bacon tomato jam

Fennel and coriander seed marinated grilled Ahi

au poivre sauce, Crushes Yukon gold potatoes, Grilled veg

Desserts

Warm Coconut rice pudding

With chilled mango

Banana Lumpia

Papaya fruit soup, guava sorbet

Chocolate cabernet crème brulee

Wine soaked raspberries