

Experience a Hawaiian Fantasy in the Style of the Rich and Famous
A quiet beach at sunset, your own personal Chef for the evening, a candlelight dinner
under the stars

Pupus:

Poached shrimp with local avocado and tomato salad
Carpaccio of fresh fish with yuzu and micro greens topped with kukui nut
Saffron coconut seafood crepe with a cilantro cream nape'
Seared furikake coated ahi with a miso honey sauce
Seafood potsticker with sweet chili mayo and ginger chili sauce
Smoked seafood plate including shrimp, scallops, mussels, marlin, and tako with green curry aioli (depending on availability)

Salads:

Heart of palm, cherry tom, and mixed baby greens with a caramelized Maui onion vinaigrette
Classic Caesar
Asian pear salad with pear poached in mirin, field greens, daikon sprouts and hot & sweet mustard dressing
Papaya half with black bean, shrimp and cilantro salad
Butter lettuce with local avocado, tomato, and bacon with homemade ranch dressing

Entrees:

Duck breast with lychee sauce, jasmine rice and smashed broccoli
Pork tournedos with sour cherry port sauce, bok choy and mashed Okinawan sweet potato
Steamed fish with papaya vierge, jasmine rice and vegetable stir fry
Honey sesame fish served atop seasoned green tea soba noodles and vegetables
Petit filet mignon set upon wild mushroom and roasted tomato concasse with roasted fingerling potatoes (or smashed potatoes if unavailable)
Lobster ravioli swimming in a green curry coconut sauce topped with toasted coconut
Chicken rolls stuffed with wild mushroom pesto set on roasted red pepper vodka sauce
Roasted vegetables with fresh parmesan and basil over farfalle pasta
Green tea soba noodles in miso broth with sea vegetables, tofu topped with candied shiitake

Dessert:

Chocolate crepes with banana or orange lavender sauce
Award winning Okinawan sweet potato cheesecake with macadamia shortbread crust and white chocolate shavings with strawberry sauce
Roasted banana or pineapple in caramel over homemade sponge cake
Tropical fruit plate with coconut syrup or chocolate syrup

\$350 for 2 and \$125 for each additional person