

THANKSGIVING DINNER

THURSDAY NOVEMBER 23, 2017
400pm-930pm (last seating at 9pm)

ADULT BUFFET \$78.00
CHILD BUFFET (6-12) \$35.00



CHEF'S ACTION STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream
FARMER JOHN BONE-IN COUNTRY HAM dole plantation pineapple and rum raisin glaze
STEAMED WHOLE ONAGA CHINESE STYLE ginger, onion, cilantro, singed with hot oil
SLOW ROASTED BUTTER BALL TURKEY kahuku corn stuffing, turkey giblet gravy, cranberry sauce

HOT OFFERINGS

KAI MARKET SEAFOOD CHOWDER shrimp and scallops
WOK TOSSED MANILA CLAMS garlic, ginger, black bean sauce
CRISPY KAUAI PRAWNS "salt and pepper" style
STIR FRIED YAKISOBA NOODLES ham, cabbage, kamaboko
SOY BRAISED BONELESS BEEF SHORTRIBS
CREAMY WHIPPED YUKON GOLD POTATOES
GLAZED SWEET YAMS toasted baby marshmallows
BABY BROCOLINI AND BELL PEPPERS olive oil, fried onions
TWIN BRIDGE FARM WAIALUA ASPARAGUS roasted big island cherry tomatoes
LOCAL STYLE FRIED RICE garlic and kim chee

COLD TABLE

HAWAIIAN STYLE AHI POKE inamona, maui onion, green onion, ogo mixed with hawaiian sea salt
KIM CHEE MARINATED TAKO POKE molokai cucumbers, kula green onions
FRESH ISLAND AHI SAHIMI shaved turnips and wasabi
INARI, FUTOMAKI AND CALIFORNIA ROLLS soy sauce and wasabi
LOCAL ISLAND RED AND YELLOW BEETS hamakua tomatoes and naked cow dairy fromage blanc
VIETNAMESE FLAVORED SEAFOOD SALAD shrimp, mussels, calamari, citrus basil vinaigrette
HAMAKUA COUNTRY FARMS BEEF STEAK TOMATO SALAD pesto and shaved parmesan cheese
KAMUELA MIXED GREEN SALAD fresh local vegetables
CHEESE BOARD AND LAVOSH

SWEET OFFERINGS

CUBED WATERMELON AND DOLE PINEAPPLE
WARM PORTUGUESE BREAD PUDDING
PUMPKIN PIE
CUSTARD PIE
PECAN PIE
ASSORTED MOCHI
CRÈME CARAMEL

ALMOND FLOAT
MANGO PUDDING
THAI COFFEE CUSTARD
COCONUT TAPIOCA
RED VELVET CAKE
HOUSEMADE TRIFLE

***consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**** parties of 6 or more (including children) are subject to an 18% service charge*

***** menu subject to change based on locally inspired ingredients available*