

Hawaiian Regional Buffet #3

*Waimanalo Baby Greens with Mixed Local Veg, Hau'ula Tomatoes,
Toasted Macadamia, and
Selection of House Dill Ranch and Shallot-Lime Dressings*

*Cold Tsukemono Salad on Heart of Romaine
with Miso-Ginger Dressing*

Selection of House Maki and Nigiri Sushi

Kalua Pig and Goat Cheese Won Tons with Red Pepper Papaya Puree

Grilled Petite Filet Mignon with Preserved Cherry Demi-Glace

Citrus-Garlic Marinated Chicken Breast with Lilikoi-Lemon Gastrique

Brown Butter Seared Salmon with Apple-Onion Chutney

Lemongrass-Ginger Jasmine Rice

Browned Garlic Vegetable du Jour

Hawaiian Sweet Bread Rolls with Whipped Mango Honey Butter