

VALENTINE'S DAY DINNER
WEDNESDAY FEBRUARY 14, 2017
5:30PM-9:30PM (last seating at 9PM)

ADULT BUFFET \$60.00
CHILD BUFFET (6-12) \$30.00



CHEF'S CARVING STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream
STEAMED FRESH MARKET FISH singed with hot oil, scallions, soy-ginger sauce
GRILLED KAUAI WHOLE PRAWNS "shrimp truck style" garlic butter and fresh herbs

HOT TABLE

KAI MARKET'S SIGNATURE ISLAND CHOWDER clams and scallops
MANILA CLAMS AND MUSSELS classic white wine butter sauce and fresh herbs
WHIPPED YUKON GOLD MASHED POTATOES
KAI BAKED PASTA fresh spinach leaves, lemon and three cheese sauce
BONELESS BEEF SHORT RIBS soy braised, kim chee
WAILUA TWIN BRIDGE FARM ASPARAGUS kamuela roasted cherry tomatoes
STEAMED WAIANAE BABY BOK CHOY waimea roasted sweet bell peppers
"LOCAL STYLE" FRIED RICE portuguese sausage, kim chee
CRISPY ROAST PORK BELLY bao buns, hoisin sauce, green onions, cilantro

COLD TABLE

J.A. FARMS MIXED GREENS, kamuela mixed field greens with assorted local ingredients
"HAWAIIAN STYLE" AHI POKE inamona, onion, green onion, ogo, hawaiian sea salt
ASSORTED SUSHI ROLLS california roll, inari sushi, futomaki roll
SHRIMP COCKTAIL wasabi cocktail sauce
KULA FARMS BABY ROMAINE CAESAR SALAD tear drop tomatoes and white anchovy
MOLOKAI POTATO SALAD sweet kahuku corn and edamame
HAMAKUA BEEF STEAK TOMATO fresh mozzarella cheese, fresh basil and olive oil
KOREAN CHOP CHAE NOODLE SALAD bean sprouts and green onions
ASSORTED CHEESE PLATTER lavosh and hummus
FRESH ISLAND FRUITS diced dole plantation pineapple, seasonal fruits and berry mix

SWEET OFFERINGS

CHOCOLATE FOUNTAIN
WARM PORTUGUESE BREAD PUDDING vanilla anglaise sauce
COCONUT HAUPIA TAPIOCA
CRÈME CARAMEL
MOCHI AND CHICHI DANGO red bean and peanut butter mochi filling
MANGO PUDDING diced li hing mango
THAI COFFEE CUSTARD condensed milk
HAUPIA
ALMOND FLOAT
HOUSE MADE TRIFLE
TED'S BAKERY NORTH SHORE PIES
ASSORTED CAKES

***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*