

Steak & Seafood with Chef Tiffany

PUPU MENU OPTIONS

choice of two per entire party to enjoy

PROSCIUTTO-WRAPPED PRAWNS

and melon with smoked paprika aioli

SUMMER TOMATO GAZPACHO SHOOTERS

extra virgin olive oil crouton

HAWAIIAN-STYLE AHI POKE TARO CHIP

maui sweet onion, island mango, shoyu

KINILAW FILIPINO-STYLE CEVICHE

chilled coconut milk, lime, ginger, hawaiian chili

ARTISAN CURED MEATS & LOCAL CHEESES

with tropical fruit preserves, maui macadamia nuts

SALAD

choice of one per entire party to enjoy

FRESH GREEN PAPAYA & HERB SALAD

*traditional fish sauce-lime dressing, toasted peanuts, rainbow carrot
add kua'i prawns \$15per guest*

GRILLED PEACHES & PROSCIUTTO

endives, olive tapenade, sherry vinegar, toasted almond

FINGERLING POTATO & FENNEL SALAD

cured salmon, dill crème, beet-pickled red onion

HEIRLOOM TOMATO & WATERMELON

*cashew 'ricotta', basil vinaigrette, edible local flowers
add fresh crab meat at market price**

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SHAVED VEGETABLE & LOCAL GREENS SALAD

hearts of palm, radish, fresh herbs, black sesame, carrot-ginger dressing. dd seared ahi or steak tataki \$15 per guest

MAIN COURSE

choice of one per entire party to enjoy

GRILLED KAUAI PRAWNS WITH YELLOW CORN-HERB RISOTTO

*braised local mushrooms, arugula pistou, aged parmesan
add lamb loin \$20 per guest*

FRESH LOCAL CATCH FISH

coconut-mashed Molokai sweet potatoes, grilled bok choy, tomato-celery leaf relish, lime beurre blanc. add 4oz beef filet mignon \$20 per guest

HARISSA-ROASTED CHICKEN THIGHS & ZUCCHINI

crispy chickpeas, smoky eggplant-tahini puree, toasted pine nuts

GRILLED NY STEAK WITH SMASHED GARLIC YUKON GOLD POTATOES

*broccolini, charred green onion-chimichurri, red wine demi-glace
add fresh lobster tail at market price**

DESSERT

choice of one per entire party to enjoy

MANGO & RASPBERRY RAW CASHEW "CHEESECAKE"

toasted coconut and almond crust

MATCHA & STRAWBERRY CHIA SEED PUDDING

kula strawberries, cacao nibs

INDIVIDUAL PINEAPPLE CAKES

fresh island pineapple, coconut milk ice cream

LOCALLY MADE CHEESES & HONEY

with fresh fruit, honeycomb chocolate, Blue Door Bread Co. walnut bread

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TROPICAL ICE CREAM SUNDAES

Locally made ice cream, tropical fruits, roasted macadamia nuts, toasted coconut, chocolate, roasted strawberry, and lilikoi-caramel sauces

*market price & pending availability

Pricing Details

all menu pricing is subject to change until confirmed

GUESTS (age 13+): \$199.00 USD +taxes & chef gratuity each

CHILDREN (age 6-12): \$99.50+taxes & chef gratuity each

multiple dishes may be added for an up charge of \$25 per guest per additional dish

pricing is based on selection noted above under each course. guests may select additional options/selections for an additional fee. All costs are subject to State Tax (4.166%) and automatic 20% Gratuity for Chef & Server(s)

BOOKING POLICIES

- custom menu and menu items are a possibility, please contact us if you have questions
- reservation requests are subject to availability and are not confirmed until a deposit is taken
- reservations require a \$350 non-refundable deposit outside of 30 days of booking
- remaining balance is due 30 days prior to the chef dinner service
- custom menu options or market price (mp) items are available for an additional fee
- prices are for family style (buffet style)
- plated option is available for an additional fee and will require a server fee
- we will assist chef in providing the location, timing, and other essential details
- menu can be slightly modified after booking, though final count is required by 30 day period
- alcohol must be provided by the guests, however chef & servers may pour beverages