



# New Year's Eve Celebration Set Menu

Saturday, December 31, 2016

Amuse Bouche

## Hamachi Shot

❧ ❧ ❧

First Course

## Assorted Sampler Hoku's Style

*Garlic Parsley Baked Escargot, Spicy Ahi Tartare, Pheasant Breast,  
Butterfish Brandade, Crab Salad*

❧ ❧ ❧

Soup

## Hamakua Mushroom Potage

*Foie Gras, Citrus Marmalade, Truffle Foam*

❧ ❧ ❧

Ocean

## Butter Poached Kona Coast Lobster

*Spinach, Chive Risotto, Sea Urchin Sauce*

❧ ❧ ❧

Land

## Grilled Miyazaki Wagyu Beef Striploin

*Winter Vegetable, Three Kinds of Hawaiian Salt, Wasabi  
or*

## Colorado Lamb Rack

*Roasted Chestnut Puree, Green Beans, Smoked Jus*

❧ ❧ ❧

Dessert

## Fromage Blanc Mousse

*Pistachio Crumble, Raspberries*

❧ ❧ ❧

Coffee or Tea

**\$150.00 per person**

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness