



Thanksgiving Day Buffet 2016

\$85 per person (Keiki ages 6-12 \$43; 0-5 free)

SALAD

Waipoli Mixed Greens | Dried Cherries | Maytag Blue Cheese | Candied Pecans
Honey - Balsamic Vinaigrette

APPETIZER

Poached Kauai Shrimp | Spicy Mango Cocktail Sauce | Grilled Lemons
Handmade California Rolls | Yamasa Soy | Pickled Ginger
House Cured Ginger Salmon | Bagel & Taro Chips | Assorted Condiments | Pickles

SOUP

Five Spice Roasted Pumpkin | Salted Pumpkin Seeds | Pear Compote | Crème Fraiche

CARVING STATION

Slow Roasted Turkey | Herb Butter | Giblet Gravy
Pineapple Glazed Ham | Smoked Pork Jus | Honey Mustard
Herb & Garlic Crusted Prime Rib of Beef | Au Jus | Horseradish
Assorted Artisanal Breads and Rolls | Local Whipped Butter

SIDES

Brioche Stuffing | Sage | Chestnuts
Roasted Brussel Sprouts | Bacon | Maple Syrup
Orange Walnut Cranberry Jam
Buttermilk Whipped Yukon Gold Potatoes
Sweet Potato Gratin | Spiced Wine Syrup

DESSERT

Pecan Pie | Pumpkin Pie
Il Gelato Cart:
Pumpkin Spice | Butter Pecan | Vanilla | Salted Carmel | Chocolate Pumpkin Swirl