

THANKSGIVING DINNER

THURSDAY NOVEMBER 24, 2016

400pm-930pm (last seating at 9pm)

ADULT BUFFET \$75.00

CHILD BUFFET (6-12) \$35.00



CHEF'S ACTION STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream
FARMER JOHN BONE-IN COUNTRY HAM dole plantation pineapple and rum raisin glaze
STEAMED WHOLE ONAGA CHINESE STYLE ginger, onion, cilantro, singed with hot oil
SLOW ROASTED BUTTER BALL TURKEY kahuku corn stuffing, turkey gibley gravy, cranberry sauce

HOT OFFERINGS

KAI MARKET SEAFOOD CHOWDER shrimp and scallops
WOK TOSSED MAILA CLAMS garlic, ginger, black bean sauce
"SHRIMP TRUCK STYLE" GARLIC SHRIMP spicy soy dipping sauce
STIR FRIED SINGAPORE NOODLES shrimp and snow peas
SOY BRAISED BONELESS BEEF SHORTRIBS
CREAMY WHIPPED YUKON GOLD POTATOES
GLAZED SWEET YAMS toasted baby marshmallows
MAKAHA FARMS BABY BOK CHOY extra virgin olive oil
TWIN BRIDGE FARM WAIALUA ASPARAGUS roasted big island cherry tomatoes
LOCAL STYLE FRIED RICE garlic and kim chee

COLD TABLE

HAWAIIAN STYLE AHI POKE inamona, maui onion, green onion, ogo mixed with hawaiian sea salt
KIM CHEE MARINATED TAKO POKE molokai cucumbers, kula green onions
FRESH ISLAND AHI SAHIMI shaved turnips and wasabi
INARI, FUTOMAKI AND CALIFORNIA ROLLS soy sauce and wasabi
LOCAL ISLAND RED AND YELLOW BEETS hamakua tomatoes and naked cow dairy fromage blanc
VIETNAMESE FLAVORED SEAFOOD SALAD shrimp, mussels, calamari, citrus basil vinaigrette
HAMAKUA COUNTRY FARMS BEEF STEAK TOMATO SALAD pesto and shaved parmesan cheese
KAMUELA MIXED GREEN SALAD fresh local vegetables
CHEESE BOARD AND LAVOSH

SWEET OFFERINGS

CUBED WATERMELON AND DOLE PINEAPPLE
WARM PORTUGUESE BREAD PUDDING
PUMPKIN PIE
CUSTARD PIE
PECAN PIE
ASSORTED MOCHI
CRÈME CARAMEL
ALMOND FLOAT

MANGO PUDDING
THAI COFFEE CUSTARD
CHOCOLATE POT DE CRÈME
COCONUT TAPIOCA
RED VELVET CAKE
HOUSEMADE TRIFLE
CHOCOLATE FOUNTAIN

***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*

***** menu subject to change based on locally inspired ingredients available*