

Event Dinner Menu

Three course \$75 Four Course \$85 Five Course \$95

All prices are per person, plus tax and service fee

Some items are subject to a supplemental charge based on cost and seasonal availability and are noted.

A choice of entrées can be offered with an additional supplement of \$10 per person per entree. For groups over 30 people entrée selection must be received within seven days prior to the event, with color-coded seating cards for each guest. Vegetarian entrees available upon request.

All menus and prices are subject to change.

Salads (choose one)

- **Peter's Original Caesar Salad**
Triple N Farm Baby Romaine, Fried Green Tomato Crouton
- **"BLT" Salad**
Kula Vine Ripe Tomato, Hirabara Lettuce, Smoked Bacon, Croutons, Avocado Ranch Dressing
- **Kula Tomato, Kapalua Beet, and Papaya Salad**
Hawaii Island Goat Cheese, Meyer Lemon Jalapeño Vinaigrette
- **"Poke Cut" Ahi and Avocado**
Butter Lettuce, Local Mango, Kapalua Beets, Tomato, Soy Ginger Vinaigrette

Starters (choose one)

- **Chef's Seasonally Inspired Soup with Garnish**
- **Kalua Pig and Sweet Onion Quesadilla**
With Housemade Kimchee
- **Warm Crusted Surfing Goat Cheese**
Kula Strawberries, Maui Onions, Strawberry and Garden Mint Vinaigrette
- **Handcrafted Cavatelli Pasta**
Anuheas Asparagus, Hamakua Mushrooms, Homemade Ricotta

Entrees (choose one)

Fresh from the Sea - Troll Caught and Sustainably Harvested Seafood

- **Wok Charred Hawaiian Ahi (\$5 supplemental charge)**
Won Bok Cabbage Slaw, Wasabi-Soy Dipping Sauce
- **Crispy Day Boat Mahi Mahi Ponzu**
Sesame Grilled Shiitake, Hana Hearts of Palm, Local Citrus Ponzu
- **Macadamia Nut Crusted Ono**
Spicy Garlic Broccoli, Roasted Mushroom Sake Reduction
- **Butter Poached Keahole Lobster (\$25 supplemental charge)**
Black Pepper Gnocchi, Swiss Chard, Kabocha Pumpkin, Ginger-Citrus Brown Butter
- **Seared Diver Sea Scallops**
Applewood Smoked Bacon, Creamed Local Corn, Anuheas Asparagus, Sweet Pepper Jam

From the Farm - Range Fed and Sustainably Raised Meats

- **Chef's Presentation of Kahua Ranch Naturally Raised Lamb**
Nightly Presentation of Seasonally Inspired Local Ingredients
- **Maui Cattle Natural Grass-Fed Ribeye (\$10 supplemental charge)**
Chili Pepper Green Beans, Jalapeño Taro Fritters, Caramelized Pineapple-Onion Chutney
- **Maui Cattle Grass-Fed Filet of Beef**
Creamed Kula Corn, House Whipped Potato, Papaya Mustard
- **Lemongrass Scented Natural Chicken**
Coconut and Potato Purée, Shaved Aina Lani Farms Carrot and Young Coconut, Cilantro, Kaffir Lime, Green Curry

Dessert (choose one)

- **Maui's Best Tropical Fruit Float**
Mixed Tropical Fruit, Fruit Freshly Spun Sorbet
- **Maui Gold Pineapple Upside Down Cake**
Mama Anderson's Banana Bread
Candied Macadamia Nuts, Pineapple Caramel, Haupia Ice Cream
- **Original Hawaiian Chocolate Molten Cake**
Espresso Dulce de Leche, Cocoa Nib Praline, Vanilla Gelato