

**PRIX
FIXE**



20 | 26



Menu

PRIX FIXE "BUFFET" \$ 8 5 + + P P

P A S S E D A P P S

Please select three from list below / Includes a min. of 2 pieces each per person

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

B U F F E T

Kula mixed greens with mango basil vinaigrette, cucumber, cherry tomatoes, toasted coconut, and local goat cheese

Macnut crusted fresh catch with lemongrass ginger butter

Hoisin braised short rib

Steamed jasmine rice

Molokai whipped potatoes

Stir fried local vegetables

Hawaiian sweet rolls

Prices based on seasonal availability, subject to change

Available changes for dietary restrictions

Packaged per person price plus labor, 20% Service Charge and 4.712% HI State Tax

Coffee + Tea Station Post Dinner Included

Menu

PRIX FIXE "CHOICE OF" \$95++PP

PASSED APPS

Please select three from list below / Includes a min. of 2 pieces each per person

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

SALAD

Please select one from list below

Kula Kale

Curly kale, mission figs, feta, pistachios, pickled onion and mustard seed vinaigrette

Baby Romaine Caesar

Baby Romaine "Caesar" with garlic vinaigrette, capers, basil pesto, parmesan and garlic crouton crumble

Strawberries + Basil

Kumu farms baby greens, white balsamic strawberry vinaigrette, toasted pistachio, brioche crumble and goat cheese

Passionfruit + Sweet Potato

Passionfruit sesame vinaigrette, rainbow carrots, watermelon radish, cucumber, tomatoes, sweet potato "croutons" and mixed greens

ENTREES

Please select one from The Sea and Land // Vegetarian option will be created after your selection

From The Sea

Porcini Dusted Catch

Seared porcini dusted Hawaiian catch with roasted brassicas, pistachios, white truffle "clouds" and parsley emulsion

Lemongrass Glaze Catch

Lemongrass glaze catch with sticky rice, papaya gastrique, zucchini ribbons, green papaya herb salad

Tropical Macnut Catch

Day boat catch, ginger toasted macnuts, lilikoi emulsion, lemongrass ginger butter, coconut forbidden rice, garlic bok choy

From The Land

Herb Brined Chicken

Herb brined chicken breast, creamy polenta, carrot black pepper caramel, goat cheese and crispy garlic

Hoisin Braised Short Rib

Hoisin braised short rib, wasabi mashed potatoes, asparagus and Maui onions

Hawaiian Rancher's Beef

Hawaiian Rancher's striploin, rosemary potatoes, Brussels sprouts, chili emulsion and pistachio date pesto

Prices based on seasonal availability, subject to change

Available changes for dietary restrictions

Packaged per person price plus labor, 20% Service Charge and 4.712% HI State Tax

Coffee + Tea Station Post Dinner Included

Menu

PRIX FIXE MENU

"DUO"

\$100++PP

PASSED APPS

Please select three from list below

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

SALAD

Please select one from list below

Kula Kale

Curly kale, mission figs, feta, pistachios, pickled onion and mustard seed vinaigrette

Baby Romaine Caesar

Baby Romaine "Caesar" with garlic vinaigrette, capers, basil pesto, parmesan and garlic crouton crumble

Strawberries + Basil

Kumu farms baby greens, white balsamic strawberry vinaigrette, toasted pistachio, brioche crumble and goat cheese

Passionfruit + Sweet Potato

Passionfruit sesame vinaigrette, rainbow carrots, watermelon radish, cucumber, tomatoes, sweet potato "croutons" and mixed greens

DUO ENTREE

Please select one DUO Pairing // Vegetarian option will be created after your selection

Hawaiian Rancher's Beef + Porcini Dusted

Hawaiian Rancher's beef striploin, rosemary garlic potatoes, chili emulsion and pistachio date pesto
+
Seared porcini dusted Hawaiian catch with white truffle "clouds" and roasted brassicas

Hoisin Braised Short Rib + Lemongrass Glaze Catch

Hoisin braised short rib, crispy Maui onions
+
Lemongrass glaze catch with sticky rice, papaya gastrique, zucchini ribbons, green papaya herb salad

Short Rib Bordelaise + Saffron Catch

Traditional red wine braised short rib, herb roasted root vegetables, garlic and rosemary mashed potato, crispy garlic gremolata
+
Local catch with lemon, capers and saffron butter

Prices based on seasonal availability, subject to change

Available changes for dietary restrictions

Packaged per person price plus labor, 20% Service Charge and 4.712% HI State Tax
Coffee + Tea Station Post Dinner Included

Menu

PRIX FIXE MENU "COURSING"

\$110++PP

PASSED APPS

Please select three from list below

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

AMUSE BOUCHE

Please select one from list below

Coconut Risotto

Coconut risotto with lemongrass, kaffir and macnut gremolata

Ahi Tataki

Ahi tataki with avocado wasabi puree, kabayaki

SALAD

Please select one from list below

Strawberries + Basil

Kumu farms baby greens, white balsamic strawberry vinaigrette, toasted pistachio, brioche crumble and goat cheese

Passionfruit + Sweet potato

Passionfruit sesame vinaigrette, rainbow carrots, watermelon radish, cucumber, tomatoes, sweet potato "croutons" and mixed greens

ENTREE

Please select one from Sea and Land // Vegetarian option will be created after your selection

From The Sea

Lemongrass Glaze Catch

Lemongrass Glaze Catch with jasmine rice, papaya gastrique, zucchini ribbons, green papaya herb salad

Porcini Dusted Catch

Seared porcini dusted Hawaiian catch with roasted brassicas, pistachios, white truffle "clouds" and parsley emulsion

From The Land

Hawaiian Rancher's Beef

Hawaiian Rancher's striploin, rosemary potatoes, Brussels sprouts, chili emulsion and pistachio date pesto

Hoisin Braised Short Rib

Hoisin braised short rib, wasabi mashed potatoes, asparagus and Maui onions

Prices based on seasonal availability, subject to change

Available changes for dietary restrictions

Packaged per person price plus labor, 20% Service Charge and 4.712% HI State Tax

Coffee + Tea Station Post Dinner Included

Menu

PRIX FIXE MENU "FAMILY STYLE"

\$105++ PP OR \$115++ PP

PASSED APPS

Please select three from list below

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

FAMILY STYLE

Please Select one family style menu from the two options below

Hawaiian Style Menu // \$105 ++ PP

Kula mixed greens with mango basil vinaigrette, cucumber, watermelon radish, cherry tomatoes, toasted coconut, and local goat cheese

Hawaiian catch with spiced pineapple salad, sake ginger butter

Hoisin braised short rib

Molokai whipped potatoes

Lemongrass jasmine rice

Local garlic mushrooms

American Style Menu // \$115 ++ PP

Kumu farms baby greens, white balsamic strawberry vinaigrette, toasted pistachio, brioche crumble and goat cheese

Ranchers beef striploin with wilted arugula

Seared porcini dusted Hawaiian catch

Rosemary garlic whipped potatoes

Asparagus tips with "bernaise" powder

Truffled brassicas

Prices based on seasonal availability, subject to change

Available changes for dietary restrictions

Packaged per person price plus labor, 20% Service Charge and 4.712% HI State Tax

Coffee + Tea Station Post Dinner Included

Menu

PRIX FIXE MENU "ACTION STATIONS" \$125++ PP

PASSED APPS

Please select three from list below

Hawaiian Poke Bowl

Hawaiian ahi poke bowl, puffed rice crisp, spicy aioli and bonito flakes

Coconut Shrimp

Coconut shrimp with green mango and Hawaiian chili jam

Hamachi Misoyaki Musubi

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Ahi Tataki Skewer

Ahi tataki skewers with sesame, mīyo and soy tare

Hawaiian Beef Skewer

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Char Sui Pork Belly

Char sui pork belly bao canapé with cilantro pesto and pickled vegetables

Mochiko Chicken

Mochiko chicken with unagi glaze and hot miso mustard

Burrata Crostini

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Pipikaula Flatbread

House cured pipikaula flatbread with edamame puree and sweet chilis

Kalua Pork Wonton

Kalua pork wonton with guava rose emulsion and scallion rose salad

ENTREE STATIONS

Each station will need (1) 8ft table + (1) 6ft table // (4) Chefs at a minimum. are required

Greens + Things

West Maui mixed greens, cucumber, cherry tomatoes, lilikoi vinaigrette

Pohole fern, Maui onion, tomato salad with sesame wasabi vinaigrette

Lilikoi curried quinoa with mango and Kula vegetables

Wok Fried "Take Out"

Char siu pork fried rice with sous vide egg

Udon, Szechuan beef and mushroom

*served in a Chinese to-go box with chopsticks

Sliders Kine

Maui venison slider animal style

Local catch slider, Hawaiian chili pepper tartar and mango slaw

DESSERT STATION

Cinnamon malasadas

Mini chocolate haupia tart

Lilikoi curd and shortbread

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Coffee + Tea Station Post Dinner Included