

SPECIAL DIET INFORMATION



7-Course Signature Dinner Winter menu (January 6 - March 31, 2019)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Crispy Pork Belly with Micro Greens and Citrus Glaze			✓	✓					✓
	Smoked Salmon with Avocado and Sundried Tomato on Pumpnickel	✓								
	Winter Ratatouille in Tomato Basil Cup			✓	✓					
Soup	Morel Bisque with Crème Fraîche	✓		✓	✓					✓
Salad	Fresh Island Greens Pecan Crusted Brie and Apples with Blood Orange Vinaigrette	✓				✓				✓
Lobster	Air-Flown Live Butter Poached Maine Lobster Spinach and Ricotta Manicotti with Beurre Blanc and Tobiko Oil	✓	✓	✓	✓		✓			
Intermezzo	Pear Ginger Sorbetto									✓
Beef	Roasted Garlic and Herb USDA Prime Tenderloin of Beef Potato au Gratin Dauphinois and Wild Mushroom with Port Wine Demi Glace	✓	✓	✓	✓					
Dessert	Chocolate Glazed Cheesecake with Kona Coffee Gelato	✓	✓				✓			
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓					✓
Chicken (Alternative Entrée)	Roasted Chicken Breast stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓					✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato			✓	✓		✓	✓	✓	✓
	Medley of Fresh Fruit								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.

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Pacific Rim Roast Beef Buffet Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Carving Station	USDA Choice Top Round Grade Roast Beef	✓		✓	✓					✓
	Alaea Salt								✓	✓
	Maui Onion Jus Lie			✓	✓			✓		
Pacific Rim	White Fish with Coconut Curry Sauce			✓	✓		✓			
	Baked Misoyaki BBQ Chicken			✓	✓			✓		
	Vegetarian Yakisoba			✓	✓			✓		
	Steamed White Rice								✓	✓
Salad Bar	Hawaiian Potato Macaroni Salad		✓	✓	✓					
	Sumida Farms Watercress, Tofu & Beansprout Salad			✓	✓			✓		
	Kamuela Tomato & Japanese Cucumber Platter								✓	✓
	Big Island Mixed Greens								✓	✓
	Sweet Bread Croutons	✓	✓	✓	✓					
	Citrus Vinaigrette			✓	✓				✓	✓
Bread	Poi Rolls by Elvin's Bakery®	✓	✓							
	Butter	✓								
Dessert Station	Homemade Chocolate Brownies	✓	✓			✓				
	Macadamia Nut Cookies	✓	✓			✓				
	Coconut Cake	✓	✓							
	Green Tea Tiramisu	✓	✓							
	Seasonal Fresh Fruit Platter								✓	✓
Vegan/ Gluten-Free (Alternative Entrée)	Grilled Vegan Garden Patty			✓	✓				✓	✓

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3-Course Crab & Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Salad	Waipoli Baby Romaine, Kamuela Vine Ripened Tomatoes								✓	✓
	Sesame Star Puff Pastry	✓	✓							
	Housemade Papaya Seed Dressing			✓	✓			✓	✓	
Main Entrée	Canadian Snow Crab Legs						✓			✓
	Tenderloin of Beef with Seasoning	✓		✓	✓					✓
	Port Wine Sauce	✓		✓	✓					
	Clarified Butter	✓								
	Citrus Ponzu			✓	✓			✓	✓	
	Homemade Mashed Potatoes	✓								✓
	Sautéed Fresh Vegetables	✓		✓	✓					✓
	Dessert	Macadamia Nut Ice Cream by IL Gelato®	✓	✓			✓			
Bread	Freshly Baked Poi Loaf by Elvin's Bakery® with Butter	✓	✓							
Fish (Alternative Entrée)	Grilled Mahimahi Filet									✓
	Island Mango Salsa				✓				✓	✓
Chicken (Alternative Entrée)	Grilled Rosemary Olive Oil Chicken	✓		✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
Vegan/ Gluten-Free (Alternative Entrée)	Grilled Tofu, Vegetable Napoleon with Pesto Gnocchi			✓	✓			✓	✓	✓

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5-Course Whole Maine Lobster & Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Appetizer Bar	Imported and Domestic Cheeses	✓								
	Fresh Seasonal Tropical Fruit Display								✓	✓
Salad	Hawaiian Greens								✓	✓
	Housemade <i>Lilikoi</i> Tarragon Vinaigrette			✓	✓				✓	✓
Main Entrée	Whole Nova Scotia Maine Lobster						✓			✓
	Clarified Butter	✓								
	Citrus Ponzu			✓	✓			✓	✓	
	Tenderloin of Beef with Seasoning	✓		✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
	Housemade Idaho Russet and Big Island Okinawan Mashed Potatoes	✓								✓
	Sautéed Fresh Seasonal Vegetables	✓		✓	✓					✓
Dessert	Hawaiian Mango Mousse Cake	✓	✓							
Bread	Freshly Baked Furikake Lavosh	✓	✓							
	Sweet Butter Breadsticks	✓	✓							
Fish (Alternative Entrée)	Grilled <i>Mahimahi</i> Filet									✓
	Island Salsa				✓				✓	✓
Chicken (Alternative Entrée)	Rosemary Olive Oil Chicken	✓		✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
Vegan/ Gluten-Free (Alternative Entrée)	Kamuela Tomato with Wild Rice and Vegan Mozzarella with Pesto Sauce			✓	✓				✓	✓
	Zucchini Napoleon with <i>Lomi</i> Tomato, Tofu and Asparagus with Balsamic Reduction			✓	✓			✓	✓	✓

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