

# *Mele Kalikimaka*

DECEMBER 24 AND DECEMBER 25, 2016

4:30 P.M. - 10 P.M.

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## **Amuse**

*Ho Farms Li Hing Mui Tomato and Cucumber Shooter  
Ume Miso, Dashi Cube*

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## **First Course**

*Spicy Ahi Poke "Lumpia"  
Kochujang, Soy Wasabi, Bubu Arare*

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## **Second Course**

*Hudson Valley Foie Gras  
Truffle Honey, Green Apple, Macadamia Nuts*

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## **Choice of Third Course**

*Lobster Laksa  
Hawaiian Hearts of Palm "Noodle"*

*Keahole Abalone "Scampi"  
Umami Butter, Farro, Broccolini*

*Duck and Shrimp Dumplings  
Foie Gras Nage, Allspice Black Pepper*

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## **Choice of Entrees**

*Pan Roasted Onaga  
Sumida Watercress Frisee Cucumber Salad,  
Ho Farms Tomato*

*Five Spice Duck Breast  
Miso Duck Jus, Hamakua Mushrooms,  
Duck Fat Confit Brussels Sprouts*

*Kurobuta Pork "Ham"  
Waialua Sweet Potato Puree, Tokyo Negi Sauerkraut*

*New York Strip Steak "Wellington"  
Small Kine Farms Crimini Mushroom  
and Foie Gras "Duxelle", Roasted Beets*

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## **Choice of Desserts**

*"Sweet Potato Pie"  
Sweet Potato Mousse, Marshmallows, Cocoa Nibs,  
Ginger Streusel*

*"Cranberry Green Tea"  
Matcha Sponge, Cranberry Gel*

*\$95 per person*

*\*Our a la carte menu will not be available this evening.*

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**RESERVATIONS: (808) 949-2526  
1857 S. KING ST., 3RD FLOOR**

**FOR ONLINE RESERVATIONS, CLICK HERE.**