



HAPPY HOLIDAYS!
December 24, and December 25, 2015

To Start

Ahi Poke

Mustard Cabbage Wasabizuke

A Trio of Appetizers

"Letters to Santa"

Lobster, Tarragon Aioli

Emma Bello's Sweet Land Farms Chevre

Port Wine Red Wine Miso, MA'O Farms Baby Arugula

Hawaiian Kampachi Sashimi

Coconut Chile Lime Sauce, Okinawan Sweet Potato

Choice of Second Course :

Kualoa "Shrimp and Grits"

Polenta, Dashi, Crispy Prosciutto

or

"Drunken Duck"

Pork Hash, Peanut Risotto

or

Seared Dayboat Scallops

Tomato Crab Lobster Broth

Choice of One Entrée:

Steamed Opakapaka, Garbure

Ham and Savoy Cabbage Broth, Daikon

Red Miso Braised Shinsato Pork

German Spaetzle

Jidori Chicken

Mustard Cabbage Chimichurri

New York Strip Steak

"Jade" Steak Sauce, Parmesan Mushrooms Ho Farms Roasted Tomatoes

Choice of One Dessert:

"S'mores"

Toasted Marshmallow, House Made Graham, Bourbon Swirl Ice cream

or

"Pineapple Upside-Down Cake"

Candied Pineapple, Bruléed Spice Cake, Toasted Macadamia

\$95.00 Per Person

Reservations: (808) 949-2526

Restaurant will be open at 4:30 p.m.

**Our a la carte menu will not be available on both nights.*