

Plated Menu Option #1

Minimum 10 pax

First Course:

*Toasted Leek and Lemongrass Crab Cakes
with Kaffir Coconut Aioli*

Second Course:

*Waimanalo Baby Greens with Cinnamon Baked Pears,
Toasted Macadamia, Local Goat Cheese,
and Red Wine Lehua Honey Dressing*

Third Course:

Choice of Citrus

*Marinated Local Catch or Pan Seared Duck Breast
with Celeriac Puree, Ume Balsamic Reduction, Wilted Arugula,
And Pineapple-Mango Chutney*

Fourth Course:

*Mango-Macadamia Spring Rolls
with Lilikoi Crème Anglaise and
Hawaiian Vanilla Bean Ice Cream*