

ROMANTIC DINNER UNDER THE STARS

"Moonlit"

APPETIZER

Ice Pearl with Fresh Island Sashimi served with a Wasabi Dipping Sauce

SALAD

Floral of Upcountry Greens with Oriental Dressing
Sour Dough Kaiser Bread and Whipped Molokai Honey Butter

ENTRÉE

Seared Filet Mignon a la Oscar
(Crab Legs with Asparagus)
Glazed with Béarnaise Sauce (Herbed Hollandaise)
Served with Garlic Mashed Potatoes.

DESSERT (CHOICE OF 1)

Heavenly Haupia Cake
Double Chocolate Dobash
Grandma's Apple Pie
Italian Tiramisu

Served with Coffee or Tea

\$165.00 Per Person Inclusive

ROMANTIC DINNER UNDER THE STARS

"Cupid"

STARTER

Seared Sesame Crusted Lollypop of Scallops
Served with Macadamia Nut Pesto

SALAD

Miniature Garden Greens with a Crispy Julienne of Duck
Served with Raspberry Balsamic Vinaigrette
Sour Dough Kaiser Bread and Whipped Molokai Honey Butter

SOUP

Double Consomme En Croute with Gold Leaf Flakes

ENTRÉE

Sautéed Opakapaka (Snapper) with Lemon Grass Buerre Blanc
Served with Parisienne Potato & Fresh Asparagus

DESSERT

Kona Coffee Crème Brulee
Coffee or Tea

\$180.00 Per Person Inclusive

ROMANTIC DINNER UNDER THE STARS

"Stargazed"

AMUSE-BOUCHE

Ahi Carpaccio with Capers Lemon served with Chef's Petite Baby Greens

STARTER

Smoked Island Beef (Mt. Haleakala) with Brunoise of Tropical Fruits, Fresh Mushrooms, Grilled Asparagus, and Barley Risotto
Served with Natural Au Jus

INTERMEZZO

Fresh Mango Sorbet

ENTRÉE - "FROM LAND TO SEA"

Baked Island Prawns with Crab Mousse, Lemon Butter,
Broiled Petite Filet Mignon
Served with Garlic Duchess Potatoes & Chef's choice of Vegetable.

DESSERT - "TRIO OF CHEF'S SURPRISE"

Roasted Macadamia Phyllo Sticks
Chocolate Custard Profiterole
Haupia Diamonds
Coffee or Tea

\$195.00 Per Person Inclusive