

taste
THE

FLAVORS

OF THE
season

New Year's Eve Extravaganza

Antipastos

IMPORTED CURED & DRIED ITALIAN MEATS

ARTISANAL CHEESE BOARD
with freshly baked specialty rolls and bread

ASSORTED OLIVES & PEPPERONCINI

MARINATED VEGETABLES

Starters & Salads

ASSORTED SALAD BAR
with upcountry greens

SMOKED & GRILLED TOFU
with bonito flakes

FRESH ISLAND FRUITS

ORIENTAL PASTA SALAD

MEDITERRANEAN SALAD

MOLOKA'I WATERMELON SALAD
with feta cheese on arugula leaves

HARICOTS VERTS BEAN SALAD
with toasted almonds

TERIYAKI MUSHROOMS

TROPICAL AMBROSIA

Fresh from the Sea

HALEAKALA SEAFOOD TOWER
an ice tower of seafood treasures including chilled shrimp, oysters, clams, mussels, snap & eat crab and assorted island poke

SUSHI, SUSHI, SUSHI
'ahi (yellowfin tuna), tamago (egg), mirugai (giant clam), unagi (freshwater eel), california roll, spicy ahi roll, caterpillar roll

Custom Naan Station

MADE TO ORDER NAAN WRAPS

choose from specialty blend of international grains and exotic rice, shredded pulled beef, kalua style chicken seasoned with eurasion spices and homemade hawaitian chili pepper, chipotle sauce

Carving Table

KONA COFFEE RIB EYE
with mushroom & garlic demi sauce and scalloped potatoes

CRISPY ROAST PORK
served in asian steamed buns with hoison plum sauce and roast duck manapua

Chef's Signature Dishes

SEARED HAMACHI
with braised baby bok choy, sake mirin sauce and gobo chips

GARLIC SHRIMP SCAMPI
with fresh field mushrooms, concasse of tomato with pernod

PENNE PASTA WITH ISLAND SAUSAGE
served with baby red skin potatoes

Great Finishes

CHOCOHOLIC BAR

STRAWBERRY SABAYON

SPECIALTY BROWNIES

ASSORTED COOKIES

CREME BRULEE

CHOCOLATE DIPPED STRAWBERRIES

Saturday, December 31, 2011 4pm - 10pm
\$89 per adult & \$45 per child (age 6 - 12), plus tax & gratuity
For Reservations dial 38053 from your guest room
or call 808.921.4600