

## VALENTINE'S DAY DINNER

FEBRUARY 14, 2019

530pm-930pm (last seating at 9pm)

**ADULT BUFFET \$61.00**

**CHILD BUFFET (6-12) \$30.00**



*Ladies will receive a complimentary glass of Chandon Rosé and a red rose*

### CHEFS ACTION STATIONS

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ALAE SALT CRUSTED SLOW ROASTED PRIME RIB Natural Jus, Horseradish, Sour Cream  
STEAMED FRESH MARKET FISH Soy-Ginger Sauce, Scallions, Cilantro Singed with Hot Oil  
ROASTED RACK OF LAMB Red Wine Demi with Honey-Thyme Glaze  
GRILLED KAUAI WHOLE PRAWNS "Shrimp Truck Style" Garlic Butter and Fresh Herbs

### HOT OFFERINGS

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KAI MARKET'S SIGNATURE ISLAND CHOWDER Clams and Scallops  
WOK TOSSED MANILA CLAMS Garlic and Ginger Black Bean Sauce  
SOY BRAISED BONELESS BEEF SHORTRIBS Soy Glazed, Kim Chee  
CHINATOWN ROAST PORK BELLY Bao Buns, Hoisin Sauce, Green Onions and Cilantro  
LOCAL STYLE FRIED RICE Portuguese Sausage, Kim Chee  
STEAMED SWEET YAMA YAMS Kau Orange Glaze  
WOK FRIED SAIMIN Kamaboko, Spam, Cabbage and onions  
WHIPPED YUKON GOLD MASHED POTATOES  
STEAMED WAIANAE BABY BOK CHOY Waimea Roasted Sweet Bell Peppers  
STEAMED BROCCOLINI Roasted Cherry Tomatoes Finished with Olive Oil and Fried Onion

### COLD TABLE

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HAWAIIAN STYLE POKE BAR Ahi, Ogo and Hawaiian Sea Salt, Spicy Salmon, Imitation Crab Dynamite, Shrimp Cocktail, Tofu with Soy Chili Garlic Sauce  
KIM CHEE MARINATED TAKO POKE Waimea Cucumbers and Peppers and Maui Onions  
INARI, FUTOMAKI AND CALIFORNIA ROLLS Wasabi and Soy Sauce  
KOREAN JAPCHAE NOODLE SALAD Bean Sprouts and Green Onions  
J.A. FARMS MIXED GREENS SALAD Fresh Kamuela Mixed Field Greens with Assorted Local Toppings  
KULA FARMS BABY ROMAINE CAESAR SALAD Tear Drop Tomatoes and White Anchovy  
HAMAKUA BEEF STEAK TOMATO Fresh Mozzarella Cheese, Fresh Basil and Olive Oil  
ASSORTED CHEESE BOARD Lavosh and Hummus

### SWEET OFFERINGS

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CHOCOLATE FOUNTAIN with Assorted Toppings  
WARM PORTUGUESE BREAD PUDDING Vanilla Anglaise Sauce  
HALO HALO COCONUT TAPIOCA  
CARMEL LECHE FLAN  
NORTH SHORE MANGO PUDDING Li Hing Mui Pineapple  
ASSORTED MOCHI, CHI CHI DANGO Red Bean and Peanut Butter Filling  
MOCHA CUSTARD Condensed Milk  
ALMOND FLOAT  
HOUSE MADE TRIFLE  
TED'S BAKERY NORTH SHORE PIES  
ASSORTED CAKES  
FRESH ISLAND FRUITS Dole Plantation Pineapple, Seasonal Fruits and Berry Mix  
SOFT SERVE ICE CREAM Vanilla and Chocolate Frozen Custard

*\*\* consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*\*\*\* parties of 6 or more (including children) are subject to an 19% service charge*

*\*\*\*\* menu subject to change based on locally inspired ingredients available*