Four Course Thanksgiving Menu 140 Wine Pairing 75

AMUSE

Beets | Herb Goat Cheese | Lehua Honey | Black Sesame Crumble

STARTERS

Braised Asian Pears | Chicory & Curly Endive | Prosciutto | Wasabi Peas | Port Wine Jus

Autumn Spiced Squash Soup | Maple Crème Fraiche | Spiced Pumpkin Seeds | Roasted Kabocha | Sage

Hamachi Crudo | Ruby Grapefruit | Local Cucumber | Shallot | Pomegranate Ponzu | Shiso

APPETIZERS

Pacific Crab Cake | Persimmon | Old Bay Spice | Arugula | Yuzu Garlic Aioli | Botanical Herbs

Pork Belly | Huli Huli Glaze | Sumida Watercress Salad | Pickled Onion & Fresno | ´Uala

Smoked Salmon Pate | Caviar | Fennel | Shallots | Lemon | Chervil | Dill | Taro

ENTRÉES

Roasted Tom Turkey Roulade | Brown Butter Sweet Potato | Haricot Vert | Herbed Stuffing | Cranberry Mostarda

***Colorado Lamb** | Kobocha Squash | Croquette | Baby Carrot | Shallot | Local Goat Cheese | Lamb Jus

***Local Snapper** | “Paysanne Cut” Baby Root Vegetables | Crispy Leeks | Herb Pistou | Beurre Blanc

Lobster Tail | Gnocchi } White Asparagus | Snap Peas | Hamakua Mushroom | Truffle Sabayon

DESSERTS

Pumpkin Sabayon | Speculoos Crumb | Maple Citrus Ganache | Cider Sponge

Kona Coffee Mousse | Macadamia Nut Brittle Crunch | Coffee Liqueur Ganache | Chocolate Coffee Cake

Yuzu Calamansi Cheesecake | Citrus Pistachio Cake | Liliko'i Tuile | Pistachio Anglaise/ Black Sesame Crumble

Aloha Aulani Guest, Sharing Important Information

Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. **Our Kitchens** use all the nine major food allergens: milk, eggs, fish, shellfish, Tree nuts, peanuts, wheat, soy, and sesame. **Our allergy-friendly recipes** may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. I**t is ultimately our Guests’ discretion** to make an informed choice base upon their individual dietary needs. For more information about allergy-friendly requests, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **A 20% service charge is added for parties of 7 or more. Hawaii State General Excise Tax of 4.71% will be added to all transactions. All Food and Beverage Locations are Cashless Operations.** Our accepted forms of payment at All Restaurants and Kiosks are Aulani Room Charge, Credit Cards, and Aulani Gift Cards.