

MAKAHIKI

Three Course Dinner

choose one starter, one entrée and one dessert

STARTERS

ROASTED TOMATO SOUP

hamakua tomatoes, basil, evoo, sourdough fontina melt

CAESAR SALAD

hearts of romaine, herbed croutons, house-made caesar dressing, reggiano parmesan

CAPRESE SALAD

vine-ripe tomatoes, buffalo mozzarella, baby arugula, herb crostini, aged-balsamic vinegar, first-press olive oil

WEDGE SALAD

baby iceberg, cherry tomatoes, applewood smoked bacon, sweet bread croutons, bleu cheese dressing

ENTRÉES

*LOCAL CATCH OF THE DAY

delivered daily from Pier 38

*HOUSE-SMOKED ATLANTIC SALMON

applewood smoked bacon, marble potato salad, roasted asparagus, maitake mushrooms, lemon-dill cream

ROASTED BREAST OF CHICKEN

preserved lemon hawaiian salt rub, gruyere whipped potato, haricot vert, cipollini onions, brown chicken jus

SHRIMP AND FETTUCINE

garlic shrimp, alii mushrooms, asparagus, garlic tomato cream sauce, pecorino romano

CHICKEN & CREMINI MUSHROOM PASTA

spaghetti, sautéed chicken, mushroom pancetta cream, reggiano parmesan

PLANT-BASED PASTA

red lentil pasta, roasted farm vegetables, vegan sausage, chili oil

*12 oz NEW YORK STRIP STEAK

pecorino pomme frites, asparagus, alii mushrooms, béarnaise sauce

*8oz FILET MIGNON

whipped potatoes, broccolini, shallot confit, bordelaise sauce, bleu cheese butter

- add four sautéed jumbo shrimp, 27 supplemental charge -

DESSERTS

ROASTED PINEAPPLE COBBLER

macadamia nut cinnamon streusel, haupia gelato

WARM CHOCOLATE TOFFEE BROWNIE

brownie brittle, vanilla ice cream

KONA COFFEE CHEESECAKE

oreo cookie crust, whipped cream, toffee sauce

Adult 75.00 Keiki 30.00 (3-9 years old)

An 19% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness