

MAKAHIKI

Three Course Christmas Dinner

choose one starter, one entrée and one dessert

STARTERS

BURRATA SALAD

roasted peaches, capicola, pistachios, arugula and champagne-honey vinaigrette

LUMP CRAB SALAD

Petite frisee, avocado puree, lime vinaigrette

ENTRÉES

***SLOW ROASTED PRIME RIB**

Creamed spinach, butter whipped potatoes, herbed au jus, creamed horseradish

***CENTER CUT PRIME FILET & GARLIC PRAWNS**

celery root puree, braised leeks, truffle bordelaise, mickey puff pastry

LOCAL HAWAIIAN SNAPPER

gnocchi, brussel sprouts, kahuku corn and maui onion cream sauce

DESSERTS

COCONUT FLAN

Tres leches cake, dulce de leche meringue, coconut shortbread, fresh mango

KONA COFFEE MOUSSE

mocha cake, dark chocolate macadamia nut crunch, espresso ganache & haupia gelato

Adult 95.00

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