



NEW YEAR'S EVE PRE-FIXE DINNER MENU

\$75 Per Person

1ST COURSE

kombucha squash soup, burrata cheese crostini

or

beet salad, whipped goat cheese, candied walnuts,
basil, white balsamic vinaigrette

2ND COURSE

king crab stuffed salmon, roasted asparagus,
forbidden rice, truffle butter sauce

or

kona coffee braised short rib, fresh wasabi grated mashed
potato, ali'i mushroom, green onion

3RD COURSE

island inspired dessert platter

