

INTIMATE DINING

48 hour advance notice

Pricing is per person and does not include applicable state taxes and service charges

~ SUNSET SERENITY ~

Amuse Bouche

Chef's Special Palate-Teaser of the Evening

SALAD COURSE

Warm Maine Lobster Salad

Waimanalo Valley Greens

Roasted Beet, Shaved Maui Onions

ENTRÉE COURSE

Oven Roasted Prime New York Steak & Pacific Catch of the Day

Grilled Vegetable, Classic Red Wine Sauce

DESSERT COURSE

Kahala Signature Coconut Cake

Raspberry Preserves

Coffee and Tea

\$285.00 ++

Wine Pairings by the Glass additional \$35.00

Bottle Selections

Add Champagne to highlight your Evening:

Taittinger, Brut 'La Francaise' \$125

Veuve Clicquot Ponsardin, Brut 'Yellow Label' \$159

Moet et Chandon, Brut 'Cuvee Dom Perignon' \$329

Wine Selections:

Trefethen, Napa Valley, Chardonnay \$99

Maison Louis Latour, Chassagne Montrachet \$169

Gramercy Cellars, Syrah, Walla Walla \$129

Duckhorn Vineyards, Napa Valley, Merlot \$149

Stag's Leap Wine Cellars, 'Fay', Napa Valley, Cabernet Sauvignon \$259

Additional wine selections available on the house wine list.

~ STARRY NIGHTS ~

Glass of Champagne to start your evening

Amuse Bouche

Chef's Special Palate-Teaser of the Evening

APPETIZER COURSE

Prawn & Avocado Tempura

Asparagus, Ho Farms Cherry Tomato Confit, Three Sauces

SALAD COURSE

Caesar Salad

Romaine Lettuce, Radish, Tomato, Boquerones, Parmesan

ENTRÉE COURSE

Grilled Prime Beef NY Steak & Catch of the Day

Mashed Potatoes, Seasonal Vegetable, Classic Red Wine Sauce

DESSERT COURSE

Crème Brulee Trio

Caramelized Brown Sugar

\$325.00 ++

Wine Pairings by the Glass additional \$45.00

Bottle Selections

Add Champagne to highlight your Evening:

Taittinger, Brut 'La Francaise' \$125

Veuve Clicquot Ponsardin, Brut 'Yellow Label' \$159

Moet et Chandon, Brut 'Cuvee Dom Perignon' \$329

Wine Selections:

Trefethen, Napa Valley, Chardonnay \$99

Maison Louis Latour, Chassagne Montrachet \$169

Gramercy Cellars, Syrah, Walla Walla \$129

Duckhorn Vineyards, Napa Valley, Merlot \$149

Stag's Leap Wine Cellars, 'Fay', Napa Valley, Cabernet Sauvignon \$259

Additional wine selections available on the house wine list.

~ ELEGANT NIGHTFALL ~

Bottle of Champagne to start your evening

APPETIZER COURSE

Seafood Display for Two on Ice

Assortment of Fresh Seafood & Shellfish, Condiments

SALAD COURSE

Caprese Salad with Fresh Mozzarella

Oven Dried Tomatoes, Macadamia Nut Pesto, Toasted Pine Nuts, Balsamic Pearls

DEMI COURSE

Seared Catch of the Day

Ogo Nage and Lomi Tomatoes

ENTRÉE COURSE

Grilled Prime Beef Striploin & Butter Poached Maine Lobster Tail

Hamakua Mushroom Mashed Potatoes, Grilled Vegetables, Classic Red Wine Sauce,

DESSERT COURSE

Chocolate Sampler Trio

Selections from our Executive Pastry Chef

Coffee and Tea

\$375.00 ++

Wine Pairings by the Glass additional \$45.00

Bottle Selections

Add Champagne to highlight your Evening:

Taittinger, Brut 'La Francaise' \$125

Veuve Clicquot Ponsardin, Brut 'Yellow Label' \$159

Moet et Chandon, Brut 'Cuvee Dom Perignon' \$329

Wine Selections:

Trefethen, Napa Valley, Chardonnay \$99

Maison Louis Latour, Chassagne Montrachet \$169

Gramercy Cellars, Syrah, Walla Walla \$129

Duckhorn Vineyards, Napa Valley, Merlot \$149

Stag's Leap Wine Cellars, 'Fay', Napa Valley, Cabernet Sauvignon \$259

Additional wine selections available on the house wine list.