

Plumeria Beach House Valentine's Day Dinner Buffet

Thursday, February 14, 2019

5:30pm – 10:00pm

Salad Selections

Field Greens, Watercress GF NF DF
Baby Spinach with Arugula, Strawberries
and Big Island Goat Cheese GF NF
Whole Roasted Okinawan Sweet Potato
with Toasted Coconut GF
Watermelon and Asparagus EF DF GF
Garlic and Parsley Potato Salad GF NF

Seafood Salad in Endive GF NF
Brown Sugar Baked Butternut Squash NF GF
Namasu with Crabmeat GF NF DF
Chinese Chicken Salad NF DF
Fresh Fruit Salad GF NF DF
Garlic Roasted Salmon and Tofu DF

Appetizers

Ahi Poke DF
Tako Poke DF
Mussel Poke DF
"Shrimp" Bloody Mary Cocktail GF NF DF
Ahi Sashimi GF NF DF
Fried Wok Eggplant NF DF

Assorted Sushi DF
Maki and Inari Sushi DF
Tofu with Bonito Flakes DF
Tomato, Mozzarella and Basil Salad GF NF
Assorted Cheese Board

Soups

Lobster Corn Chowder NF EF
Chilled Sweet Potato and Coconut Milk Soup GF NF EF

Carving Station

Rosemary Salt Crusted Prime Rib of Beef with Natural Au Jus & Creamy Horseradish GF NF EF
Smoked Bone Marrow GF NF DF EF
Spicy Manuka Honey Glazed Lamb Chops GF NF DF EF

Hot Selections

Steamed Snow Crab with Citrus Herb Garlic Butter GF NF EF
Roasted Duck Breast with Luxardo Cherry Jus GF NF EF
Sautéed Garlic Brussel Sprouts Roasted with Pecan Crust and Vanilla Chardonnay Butter GF EF
Bountiful Seafood with Lobster Cream Sauce GF NF EF
Herb Roasted Chicken Beurre Rouge with Hothouse Mushrooms and Asparagus GF NF EF

Chef's Table

Seared Scallop with Sweet Potato Puree and Almond Lavender Butter Sauce GF NF EF
Keawe Wood Smoked Atlantic Salmon with Chive Cream GF NF EF

Desserts

Boba Pearl Station with Lychee, Green Tea and
White Peach Drinks
Fruit Gelee
Red Velvet Cake with Cream Cheese Frosting
in a Verrine NF
Raspberry Lychee Panna Cotta NF EF
Tiramisu NF
Mango Passion Tapioca GF NF DF EF
Cookie Crunch Vanilla Cream Puff NF

Coconut Cheesecake NF
Devil's Food Cake NF
Mac Nut Financiers
Chocolate Decadence with Rum NF
Hawaiian Sweet Roll Bread Pudding with Vanilla
Crème Anglaise NF
Brownies and Blondies
Assorted Cookies

adult 87 plus tax and gratuity
children 43.50 plus tax and gratuity (6-12 years old)
menu items and prices are subject to change without notice

GF=Gluten Free NF=Nut Free DF=Dairy Free EF=Egg Free
consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness