

1 Kitchen

CHRISTMAS DINNER

Chef Carving Station

Herb Marinated Beef Tenderloin, Horseradish Sauce **NF, GF**

Cherry Rum Glazed Ham, Orange Chutney **NF, GF**

Kaua'i Bounty Harvest

Braised Apricot & Farro Salad, Candied Smoked Macadamia Nuts, White Balsamic Dressing **V**

Marinated Beets & Burrata, Local Arugula, Butter Toffee Vinaigrette **VG, NF, GF**

Crisp Romaine Salad, Pistachio, Fennel, Grapefruit-Truffle Vinaigrette **V, GF**

Sweet Kale Caesar Salad, Aged Parmesan, Focaccia Croutons **NF, VG**

Assorted Local Pickled Vegetables **V, NF, GF**

Grilled Harvest Vegetables **V, NF, GF**

Local Harvest Greens **V, NF, GF**

Chilled Seafood Station

Big Island Oysters

Lemon Grass Poached Shrimp Cocktail **DF, NF, GF**

King Crab Salad **DF, NF, GF**

Hamachi Crudo **DF, NF, GF**

Cocktail Sauce, Kaua'i Co. Hot Sauce, Cucumber Mignonette

Hot & Cold Buffet Items

White Bean Hummus **V, NF, GF**

Spicy Red Pepper Dip **V**

Citrus Labne **NF, VG**

Kaua'i Fruits **V, NF, GF**

Assorted Breads **VG, NF**

Crudite **V, NF**

V (VEGAN), VG (VEGETARIAN), DF (DAIRY FREE), GF (GLUTEN FREE), NF (NUT FREE)

For parties of 6 or more, a mandatory service charge equal to 20% of the total food and beverage will be added to your bill.

**Children ages 5 to 12 years qualify for child pricing. Under 4 years are complimentary with paid adult.*

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

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Entree's & Sides

Roasted Chicken, Braised Kale, Gremolata **NF, GF**
Sautéed Shrimp & Garlic **NF, GF, DF**
Vegetable Rice Pilaf **VG, NF**
Grilled Asparagus, Pinenut Gremolata **V, GF**
Gemelli Pasta, Chestnuts, Hamakua Mushrooms, Chardonnay Sauce **VG**
Roasted Brussel Sprouts, Pickled Cranberries, Crispy Shallots **V, NF**
Seared Seabass, Piperade, Bouillabaisse Sauce **NF, GF, DF**
Roasted Fingerling Potatoes **V, NF, GF**
Braised Short Rib Risotto **NF, GF**
Crispy Blackened Tofu, Caramelized Onion, Chilli Crunch **V, GF, NF**
Grilled Corn Chowder **VG, NF**
Garlic Crostini, Crispy Portugues Sausage **NF**

Sushi Station

Chef's Assortment of Maki
Soy, Ginger, Wasabi, Accoutrements

Dim Sum Station

Vegetable Lumpia **VG, NF, DF**
Ginger Soy Chicken Skewer **NF, DF**
Pork & Chicken Dumpling **GF, NF, DF**
Crab Shumai **NF, DF**

Assortment of Pastry Selection

Peppermint Cheesecake
Pecan Tartlet
Gingerbread Cookies
Glass-Cinnamon Orange Tiramisu
Winter Spiced Profiteroles
Lemon Bar **V, GF**
Glass-Caramel Orange Rice Pudding **GF**
Chocoate Tartlet

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