

1 Kitchen

CHRISTMAS EVE PRE-FIXE DINNER

FOR THE TABLE

Sourdough Parker House Roll

chili honey butter, lava salt **NF, VG**

1ST COURSE

Sweet Crisp Kale Salad

heart of palm, garlic-herb pangrattato,
green goddess dressing **NF, GF**

or

Kaua'i Style Spicy Poke

local ahi tuna, rice & quinoa blend, ogo, tobiko, Korean
chilis, furikake, ginger sesame dressing **DF, NF**

2ND COURSE

Mozzarella di Bufala

salt-roasted sugar beets, local arugula,
spiced roasted walnuts, yuzu vinaigrette **GF, VG**

or

Crispy Kurobuta Pork Belly

kabocha puree, soy-maple caramel, toasted chestnuts,
pickled Maui onions, mustard greens

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 18%
of the total food and beverage will be added to your bill.*

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MAIN

Macadamia Nut Crusted Mahi Mahi

Molokai sweet potato purée, sautéed Swiss chard,
pineapple salsa, liliko'i Beurre blanc

or

Vegetable Curry Laksa

tofu, Hamakua mushroom, broccoli, local tomato, rice
noodles, coconut curry broth, lemongrass **V, NF**

or

Grilled Petit Filet Mignon

garlic taro purée, ginger-sesame bok choy,
garlic crisps, guava-soy butter **NF**

DESSERT

Warm Chocolate Moelleux

spiced cherries, chocolate ice cream **NF**

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