

1 Kitchen

NEW YEAR'S EVE DINNER

Chef Carving Station

Tomahawk Prime Rib Roast, Horseradish **NF, GF**
Colorado Lamb Rack, Apricot Chutney **NF, GF**

Kaua'i Bounty Harvest

Quinoa & Cucumber, Olive, Tomato Confit, Basil Vinaigrette **V, NF**
Compressed Melon Salad, Speck, Arugula, Parmesan, Juniper Vinaigrette **V, GF**
Brussel Sprout Slaw, Black Lentil, Hearts of Palm, Pomegranate Dressing
Grilled Vegetables **V, NF, GF**
Kale Salad, Roasted Maui Corn, White Beans
Shallot Vinaigrette **NF, V, GF**
Local Harvest Greens **V, NF, GF**
Assorted Local Pickled Vegetables **V, NF, GF**

Chilled Seafood Station

Big Island Oysters
Star Anise Poached Shrimp Cocktail **DF, NF, GF**
Chilled Lobster Salad **NF, GF, DF**
Coconut Ahi Ceviche
Cocktail Sauce, Kauai Co. Hot Sauce, Cucumber Mignonette

Hot & Cold Buffet Items

Cashew Dip **V**
Spicy Carrot Dip **V, NF, V**
Cucumber Yogurt Dip **NF, VG**
Crudit  **V, NF**
Kaua'i Fruits **V, NF, GF**
Assorted Breads **VG, 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 18% of the total food and beverage will be added to your bill.

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Entree's & Sides

Smoked Chili Chicken, Sauce Verte **DF, NF, GF**
Crispy Rosemary Potatoes **V, NF**
Charred Broccolini, Calabrian Chili **GF, V, NF**
Rigatoni Pasta, Caramelized Onion, Vodka Sauce **NF, VG**
Honey Roasted Winter Squash Trio **V, NF, GF**
Rock Shrimp Curry, Molokai Potatoes **NF GF**
Coconut Rice **V, NF**
Seared Snapper, Lentils, Red Pepper Sauce **GF, DF**
Crispy Tofu, Wilted Greens, Toasted Garlic, Ponzu Sauce **GF, V, NF**
Seafood Chowder **NF**
Tomato Basil Bisque **GF, NF, VEG**
Cheddar Grilled Cheese **NF, VG**

Sushi Station

Chef's Assorted Maki
Soy, Ginger, Wasabi, Accoutrements

Dim Sum Station

Liliko'i Glazed Chicken Skewers **GF, NF, DF**
Vegetable Potstickers **NF, V**
Sesame Crusted Shrimp Toast **NF**
Cantonese Steamed Beef Balls **NF, DF**

Assortment of Seasonal Desserts

Brownie
Brown Butter Financier
Chocolate Chip Cookie
Glass- Apple Mousse with Walnut and Caramel **GF**
Pineapple Upside Down Cake
Glass- Chocolate Mousse with Espresso Crumble
Almond Sponge Cake with White Chocolate and
Brandied Cherries **GF**

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