

TWILIGHT DINNER MENU

Choice of one item per person per course.

APPETIZER

Ahi Crudo

Bie Eye Tuna, Kaiware Sprouts, Radish, Ogo, Ho Farm Tomato, Orange-Wasabi Drizzle

Oishi Sushi

Literally translates as 'Good Sushi',
Spicy Tuna, Tempura Battered, Served Crisp

Lavender Honey Macadamia Nut Shrimp

Seasoned Shrimp Served Crisp, Kula Ali'i Lavender Honey sauce,
Candied Macadamia Nut

Lumpia Filipino Spring Rolls

Chef's Treasured Family Recipe, Chicken and Mushroom,
Green Papaya Achara, Spicy Dipping Sauce

SALAD

Chop Chop Sesame Chicken

Crisp Lettuce, Won Bok Cabbage, Shredded Chicken Breast, Carrot,
Cilantro, Won Ton Chips, Sesame Dressing

Mauka Harvest

Pohole Fern Shoot, Heart of Palm, Kula Baby Lettuce, Macadamia Nut,
Passion Fruit Vinaigrette

Surfing Goat Dairy Cheese Fritter

Ho Farm Tomato, Micro Greens, Pomegranate-Balsamic Reduction,
Basil Extra-Virgin Olive Oil

ENTRÉE

Beef Short Ribs

Asian Braised, Scallion-Ginger Jasmine Rice Congee, Vegetables

Lobster Tempura

Spicy Sesame, Pineapple Sweet Chili Garlic, Grapefruit Soy sauce

Makai Catch Macadamia Nut Crust

Tomato Ginger Butter, Mashed Molokai Sweet Potato

Grilled Lamb Chops

Coconut Milk, Soy Sauce, Hint of Curry, Mango Mint Salsa

DESSERT

Brown Butter Banana Cake

Maui Vanilla Ice Cream, Salted Caramel Sauce

Kalamansi Lime Pie

Graham Macadamia Nut Crust, Fresh Cream, Tropical Fruit

Plantation Pineapple Cake

Caramelized Pineapple, Buttermilk Cake

Coffee Service

WINE SELECTIONS

Domaine Carneros, Brut, Carneros
Bonterra Vineyard, Chardonnay, Mendocino County
Obsidian Ridge, Cabernet, Lake County

Fairmont
KEA LANI

 The risk of foodborne illness increases when consuming raw or undercooked menu items.