

Romantic Dinner

Menu

Ocean Front Under the Stars - \$500 plus tax and gratuity

Please select one option for each course.

Please let us know if there are any dietary or allergy restrictions.

First Course

JA Farms Green Salad
Avocado, Tomato, Cucumber
Japanese Vinaigrette

or

Kekela Farms Baby Romaine Salad
Herb Croutons
Shaved Parmesan Cheese
Caesar Dressing



Second Course

Shoyu Ahi Poke
Toasted Kukui Nuts, Scallions

or

Waimea Tomato Salad
Macadamia Nut Pesto, Peppery Greens
Balasamic Vinaigrette

or

(For Two)
One Dozen Kusshi Oysters
Chili Pepper Water, Ponzu

Entrée

Grilled Keahole Lobster Tail
Big Island Corn Succotash, Shiso Chimichurri

or

Grilled Beef Tenderloin
Potato Puree, Local Asparagus
Red Wine Bearnaise

or

(For Two)
Salt-Baked Local Snapper
Local Seaweed Salad, Sesame Rice
*requires 24 hour notice



Desserts

Flourless Chocolate Cake
Hawaiian Sea Salt Caramel

or

Strawberry Passion Fruit Cheesecake
Macadamia Nut Crunch Streusel

Photography, Floral & Musician upgrades available. Price includes Sparkling Wine, Tea and Coffee, Floral Centerpiece,

Dedicated Butler. Location to be confirmed two weeks prior.

Availability of florals, lei and entertainment to be confirmed one week prior.

Please call 808-887-7426 to make your reservation