



**Curators of Hawaiian Music
C&K Christmas Eve Dinner/Show
December 24, 2009**

**1 Show Only
Doors Open 6:00pm
Diner 6:00pm – 7:30pm
Show 7:30pm – 9:00pm**

**Price
\$159 plus tax
\$149 plus tax kamaina
\$99 plus tax children 12 years to 5 years
Children 4 years & under complimentary**

2 drink minimum

Menu

**ROASTED SQUASH SOUP
WITH CHANTERELLE MUSHROOMS AND CROUTONS**

SALADS

**SPINACH SALAD WITH MUSHROOMS AND CANDIED PECANS
TARRAGON VINAIGRETTE**

**ROASTED PUMPKIN SALAD WITH MAPLE SYRUP VINAIGRETTE
CRISPY PANCHETTA**

WARM CABBAGE SALAD WITH BACON AND MUSTARD DRESSING

**FARMERS BEET SALAD WITH ISLAND CITRUS SEGMENTS
AND BIG ISLAND GOAT CHEESE**

HAMAKUA TOMATO AND CUCUMBER SALAD WITH GREEK FETA

COLD PLATTERS

SMOKED SCOTTISH SALMON WITH ONION AND CAPER BERRIES

**CHILLED PRAWNS, KING CRAB LEGS, CLAMS AND MUSSELS
WITH TRADITIONAL CONDIMENTS
AND ISLAND DIPPING SAUCES**

COLD CUT DISPLAY

**WITH BLACK FOREST HAM, SMOKED TURKEY, PROSCIUTTO
PICKLES**

**SASHIMI AND SUSHI STATION
AHI, HAMACHI AND ASSORTED MAKI AND NIGIRI
AHI POKE
PIER 38 CEVICHE COCKTAILS**



CARVING STATION

**ROASTED ORGANIC TURKEY WITH GIBLET GRAVY
SAGE STUFFING AND CRANBERRY SAUCE**

ROASTED DRY AGED PRIME RIB WITH HORSERADISH

HOT PLATTERS

**ROASTED DUCK WITH CASSIS SAUCE
AND SARLADAISE POTATO**

**PORK PICCATA ON BAKED TOMATO BASIL MACARONI
WITH MUSHROOMS AND HERB CROUTONS**

CHINESE STEAMED OPAKAPAKA SCALLION GINGER SAUCE

ROASTED YAMS

MASHED YUKON GOLD POTATO

ROASTED POTATOES

**WHOLE ROASTED SQUASH
WITH WILD MUSHROOMS AND CROUTONS**

BEANS WITH BACON AND ONION

GLAZED ROOT VEGETABLES

DESSERTS

PUMPKIN PIE WITH FRESH WHIPPED CREAM

PUMPKIN CHEESECAKE LOLI POPS

CHOCOLATE CHESTNUT CAKE

SWEET POTATO TARTS

PUMPKIN BRÛLÉS

PEANUT BUTTER CHOCOLATE BARS

STONE FRUIT BRÛLÉ TARTS

WARM PLUM PUDDING WITH VANILLA BEAN SAUCE

STICKY DATE PUDDING WITH CHOCOLATE SAUCE AND DULCE DE LECHE

FRESH FRUIT

**FLAMBÉ APPLE BANANAS WITH DULCE DE LECHE
AND VANILLA BEAN ICE CREAM**

Coffee/Tea