



AZURE THANKSGIVING MENU

\$125.00 PER PERSON

First

Mari's Roasted Beet Salad
Kula Strawberries, Big Island Goat Cheese, Red Vein Sorrel, Rhubarb Vinaigrette

Second

Kona Lobster Bisque
Lobster Tail, Hearts of Palm, Cognac Crema

Main (Choose One)

Truffle Roasted Tom Turkey
Roasted Brussel Sprouts, Savory Stuffing, Herb Whipped Potato, Spiced Cranberry Sauce, White Wine Gravy

Rosemary Citrus Glazed Hammed up Pono Pork chop
Ho Farms Long Bean Casserole, Candied Sweet Potato, Almonds, Cherry Mostarda

Salt Baked Pier 38 Fish and Clams
Braised Greens, Roasted Twin Bridge Potato, Bouillabaisse Broth

Dessert

Pumpkin Pie Chiffon, Macadamia Nut Crust, Cinnamon Brown Butter Streusel, Candied Pecans, Cranberry Hibiscus Reduction

Reservations: 808-921-4600