

New Year's Eve Menu 2019 Tuesday, December 31

FIRST COURSE

Caviar

Soft Gelee, Abalone, Kauai Prawns

SECOND COURSE

Pan-Seared Onaga

Geo Duck, Turnip, Scallion, Cherry Tomato, Brown Fume Jus

THIRD COURSE

Filet Lobster

Cream Kale, Hamakua Mushroom, Uni Foam

FOURTH COURSE

Sea Salt Caramel Chocolate Hazelnut

Chocolate Crème, Hazelnut Praline, Pomegranate Grand Marnier Coulis

COST

First Seating \$250++ Per Person
Second Seating \$300++ Per Person

RESERVE

Call (808) 921-4600