



# Christmas Dinner

December 25, 2017

4PM to 8:30PM

## FEATURED PRESENTATION

**Slow Roasted Prime Rib of Beef**

*Rosemary Au Jus, Creamy Horseradish*

**Tender Crab Legs Steamed to Perfection**

*Drawn Butter*

**Roasted Boneless Turkey, Sausage Dressing**

**Mashed Potatoes**

*Pan Gravy*

## MAIN COURSES

**Barbeque Pork Ribs**

*Sautéed Fresh Catch w/ Macadamia Nut Butter Sauce*

**Penne Pasta Bolognese**

**Stir Fried Organic Local Vegetables**

*Steamed Jasmine Rice*

## APPETIZERS

**Maki Sushi, Inari Sushi, Deep Fried Sushi**

*Herb Breaded Mozzarella Balls w/ Spicy Tomato Sauce*

*Mini Crab Cakes, Coconut Shrimp, Asian Tartar Sauce*

## SOUP

**Portuguese Bean Soup**

## SALADS

**Ha Farm Aquaponics Baby Greens**

*Croutons, Olives, Carrots, Cherry Tomatoes, Cucumbers*

*Ranch Dressing, Oil & Vinegar Dressing*

**Sweet Waimea Corn Salad w/ Roasted Peppers & Onions**

**Caprese Salad w/ Fresh Basil & Reduced Balsamic Glaze**

*Steamed Asparagus w/ Tarragon Aioli*

**Quinoa Salad w/ Walnuts, Craisins, Apples & Lilikoi Vinaigrette**

## DISPLAY ON ICE

**Shrimp Cocktail, Oysters on Half Shell**

*Fresh Lemon, Cocktail Sauce*

**Fresh Island Sashimi**

*Traditional Condiments*

**Smoked Salmon, Honu's Fresh Fish Poke**

## SWEETS

**Chef's Selection to include:**

**Chocolate Mousse, Bibingka, Cheesecake, Fruit Pies,**

**Mini Pastries, Holiday Cookies, Brownies**

**Ice Cream Sundae Bar**

**\$65.00 Adults, \$35.00 Children 6 to 12 years (Plus tax and Gratuity)**

**Reservations Required, 329-2911 ext. 6019**

**15% Gratuity on parties of 6 or more**