

DINING  
**DINNER**

- **FRESHLY SHUCKED**

Half Dozen/Full Dozen - Chef Selection of Fresh Oysters, Traditional Accompaniments  
Seafood Tower Half/Full - Oysters, Scallops, Lobster, Prawns, Clams, King Crab, Spicy Cocktail, Garlic Aioli, Lemon Herb Butter

- **RAW INSPIRED**

Kobe Beef Carpaccio - Wild Green Salad, Capers, Shallot Mignonette, Shaved Manchego, Sour Dough Crouton

Ahi Poke - Sesame, Hawaiian Chili, Scallions, Taro Chips

Burrata - Citrus Salad, Herb Crostini, Thai Basil Pesto, Aged Balsamic, Pulled Crostini

Chopped Salad - Hearts of Palm, Roasted Bell Peppers, Bresaola, Tomatoes, House Italian Dressing

Waipoli Butter Lettuce Salad - Gorgonzola, Mango, Macadamia Nuts, Grapes, Whole Grain Mustard Vinaigrette

- **COOKED**

Broccoli Soup - Black Truffle & Goat Cheese Mousse, Heirloom Cauliflower

Catalan Shrimp - Tarragon, Lime, Saffron White Wine Broth, Grilled Garlic Bread

Seared Scallops - Butternut Squash, Pomegranate, Sage, Toasted Pumpkin Seeds

Poached King Crab - Osetra Caviar, Candied Orange, Marcona Almonds, Upland Cress

Braised Beef Cheeks - Parmesan Risotto, Fennel Salad, Gremolata, Beef Jus

- **FRESH CATCH**

Big Island Lobster - Crispy Garlic, Shellfish Emulsion, Roasted Corn

Mushroom Crusted Sea Bass - Onion Fennel Soubise, Sea Asparagus, Ginger Beurre Blanc

Island Onaga - Green Papaya & Pahole Fern Salad, Taro Gnocchi, Warm Calamansi Vinaigrette

Baked Mahi Mahi - Linguini, Fried Capers, Maui Olive Oil, Espellette, Marinated Artichokes

Seared Hawaiian Snapper - Braised Baby Bok Choy, Shishito-Pineapple Chutney, Chinese Parsley, Mint Purée, Coconut Rice

Sashimi Grade Ahi Tuna - Edamame & Shimeji Mushroom Salad, Pickled Ginger, Warm Soy & Sesame Dressing

Daily Lanai Catch - Chef's Choice of Fresh Local Accompaniments

- **HAND CUT STEAK AND CHOPS**

Snake River Farms Wagyu Skirt - Tamarind Marinade, Charred Scallions, Roasted Bell Peppers, Spicy Chimichurri

Westwind Ranch Filet - Baby Carrots, Sweet Peas, Port Wine Gastrique

Prime Bone In Ribeye - Maple-Braised Chestnuts, Apple-Smoked Bacon, Bone Marrow, Caramelized Maui Onions, Roasted Mushrooms

Snake River Farms Wagyu New York - Swiss Chard, Sour Cherry Demi, Dijon Shallot Puree

Veal Chop - Roasted Tomato Polenta Cake, Arugula, Shaved Parmesan, Sherry Veal Reduction

Colorado Lamb - Herb Crusted, Vegetable Provençal, Yellow Tomato Coulis, Natural Jus