

Mele Kalikimaka!

FIRST COURSE

- CHOICE OF -

CHARRED HIRABARA FARM BEETS (GF)

Papaya, Mixed Greens, Hāmākua Macadamia Nuts,
Garlic Buttermilk Dressing

PETER'S ORIGINAL CAESAR SALAD

Hirabara Farm Baby Romaine, Fried Tomato Croutons

SPICY KONA LOBSTER RAVIOLI*

Lemon Brown Butter, Basil Marinated Laulea Farm Tomato,
Calabrian Chili, Corn Bread Croutons

HAWAIIAN STYLE SHOYU POKE*

Avocado, Inamona, Ogo, Green Onion, Moloka'i Sweet Potato Chips

TAKO "ESCARGOT"

Octopus, Parsley Butter, Grilled House Bread

ENTRÉE

- CHOICE OF -

ROASTED CHATEAUBRIAND OF HAWAII ISLAND BEEF*

Taro Whipped Potato, Waimea Grown Vegetables, Sauce Chasseur

DIVER SEA SCALLOPS & WILD CAUGHT SHRIMP*

Hirabara Farm Fennel, Hillbilly Cornbread, Roasted Tomato Broth

CURRIED MACADAMIA NUT CRUSTED HAWAII CATCH*

Garlic Jasmine Rice, Paulo Farm Spinach, Kona Orange,
Tomato Saffron Butter

WAIPIO TARO FALAFEL (V)

Honda Farm Cucumber Tzatziki, House Pico De Gallo, Flatbread

PRIME BONE-IN NY STEAK*

Szechuan Peppercorn Rub, Taro Whipped Potato, Herb Butter
(+ \$10 SUPPLEMENT)

DESSERT

- CHOICE OF -

LILIKOI MOUSSE

White Chocolate Crumble

WAIALUA CHOCOLATE TORTE

Salted Caramel, Whipped Cream, Fresh Berries

MACADAMIA NUT PINEAPPLE BREAD PUDDING

Rum Butter Caramel, Vanilla Ice Cream

\$145 PER PERSON | \$45, TWO COURSE MENU: 12 YEARS & YOUNGER | TAX & GRATUITY NOT INCLUDED

(V) Vegetarian 4% kitchen surcharge will be added to all food items & distributed to kitchen staff.

* Consuming raw or undercooked foods increases the chance of foodborne illness.

- For parties of 6 or more, a suggested gratuity of 20% will be added for your convenience