

# MERRIMAN'S

*A 4% surcharge on food goes entirely to our hardworking culinarians.*

## Happy Holidays!

### APPETIZER

- CHOICE OF -

#### ISLAND STYLE HAPA POKE

Day Boat Caught 'Ahi & Ono, Shaved Sweet Onion, 'Inamona,  
Soy Ginger Marinade, Sweet Potato Chips

#### KALUA PORK & MAUI ONION QUESADILLA

House-Made Kim Chee, Sweet Chili-Mango Sauce

#### CAESAR, PETER'S ORIGINAL

Hirabara Farms Romaine, Fried Green Tomato Croutons, Shaved Parmesan

#### HIRABARA FARMS BEET SALAD (GF)

Pu'uwai Organic Baby Arugula, Uncle Bruce's Watercress, Fennel,  
Toasted Macadamia Nuts, Kunana Dairy Chèvre, Red Wine Vinaigrette

#### CHILLED KEAHOLE LOBSTER SALAD (GF)

Kuli Farms Tomatoes, Pu'uwai Avocado, Jalapeno,  
Nōmilu Ogo, Lemon-Dill Vinaigrette  
(\$10 SUPPLEMENT)

### MAINS

- CHOICE OF -

#### MACADAMIA NUT CRUSTED MAHI MAHI

Pu'uwai Bok Choy, Organic Garlic Jasmine Rice,  
Hamakua Ali'i Mushroom, Sake Reduction

#### SEA DIVER SCALLOPS & WILD CAUGHT PACIFIC WHITE SHRIMP

Nōmilu Clams, Sweet Corn Risotto, Pu'uwai Bok Choy,  
Saffron-Hawaiian Orange Butter Sauce

#### CHATEAUBRIAND OF FILET OF BEEF (GF)

Taro Whipped Potatoes, Pu'uwai Green Beans, Sauce Chasseur

#### AUSTRALIAN LAMB CHOPS (GF)

Taro Whipped Potatoes, Chili Garlic Green Beans,  
Hamakua Ali'i Mushrooms, Lamb Jus

#### HANAIEI TARO FALAFEL (V)

Cilantro Crème Fraîche, Cucumber Tomato Relish

#### LOBSTER POT PIE

Scallops, Yukon Gold Potatoes, Hamakua Ali'i Mushroom, Puff Pastry  
(\$15 SUPPLEMENT)

### DESSERT

- CHOICE OF -

#### PINEAPPLE MACADAMIA NUT BREAD PUDDING

House Made Tahitian Vanilla Bean Ice Cream, Rum Butter Sauce

#### FLOURLESS HAWAIIAN CHOCOLATE TORTE

Raspberry Sauce, Cacao nibs, Whipped Cream

#### LILIKOI MOUSSE

Macadamia Nut Praline, Fresh Fruit

**\$115 PER PERSON | TAX & GRATUITY NOT INCLUDED**

(GF) Gluten Free – (V) Vegetarian - Consuming raw or undercooked foods increases the chance of food borne illness.  
- A 20% service charge may be applied on all tables six or larger.