



## **Christmas Brunch**

Monday, December 25, 2017

10:30AM—2:30PM

### Fresh from the garden

#### **Upcountry Pepper Greens and Cheese**

Local arugula, charred pineapple, fried brioche, local chevre, kiawe honey dressing

#### **Cucumber and Quinoa Salad**

Waimea cucumber, red quinoa, wok fried scallions, maui onion, sambal soy dressing

#### **Spinach and Pomegranate**

Local spinach, frisee, pomegranate, crispy pipikaula, roasted garlic sherry vinaigrette

#### **Upcountry Gathered Baby Greens**

Local baby mesclun, hearts of palms, Maui beets, sweet onion, local seasonal tomatoes, aged balsamic, papaya seed, shiso ranch

### Soup

#### **House Smoked Bacon and Lobster Chowder**

Smoked pork belly, rock lobster, chives, crème fraiche, Hawaiian chili pepper corn bread

### Savory

#### **Crispy Roast Duckling**

Chinese spiced roast duckling, wok fired baby bok choy, hoisin plum sauce

#### **Oven Roasted Day Boat Catch**

Sautéed Ali'i mushroom and edamame succotash, kaffir lime brown butter

#### **House Baked Pasta**

Toasted Rigatoni, snow peas, crispy pipikaula, cured tomato, anuheia asparagus

#### **Carrot Curry Brulee**

Heirloom carrot puree, madras curry, turbinado sugar

#### **Butternut Squash Cobbler**

Local butternut squash, cinnamon cobbler, ginger scallion gremolata

### The Carving Board

#### **Hawaiian Salt Crusted Prime Rib**

Pan jus, horseradish cream

#### **Ka'anapali Coffee Crusted Porchetta**

Local grown coffee bean red eye gravy

### Sweet Ending

#### **Flambe Station**

Local banana foster and carved oven roasted Maui gold pineapple

#### **Chef Christmas Inspired Desserts**

\$62/Adults

\$31/keiki (6-12 years)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.