

3 COURSE MEAL WITH DRINKS FOR TWO - PREMIUM MENU



DRINKS

AWARD-WINNING LOCAL CRAFT BEER FROM BIG ISLAND BREWHAUS (22 OZ)

Overboard IPA, White Mountain Porter, Golden Sabbath, Holy Humulus

BOTTLE OF WINE

Choose from handpicked American and international wines (up to \$42)

APPETIZER

FRESH CATCH CEVICHE

Local fresh fish, Tahitian limes, Maui pineapple, Hawaiian chili peppers

BUTCHER BOARD

Boar, steak tips, chicken, Puna goat cheese, mozzarella, aged blue cheese

KAUA'I PRAWNS

Three sweet whole prawns in herb lemon butter, heirloom tomatoes

ENTREES

SEARED SWORDFISH PUTTANESCA

Swordfish filet, olives, Waimea heirloom and cherry tomatoes, arugula and garlic

WILD BOAR SAUSAGE

Local boar, green beans, garlic mash, lager mustard reduction, pickled seasonal vegetables

KA'U CUT

Chef's pick of Kuahiwi Ranch beef cut

DESSERTS & COFFEE

FRESH CAKES AND PASTRIES FROM ONSITE BAKERY

Daily selection varies; may include Espresso Opera Cake, Lilikoi Opera Gateau, Sacher Cake, Tiramisu, White Chocolate Truffle Cake, and more

AND

100% KONA COFFEE OR ESPRESSO

Any tea or coffee on menu