

1 Kitchen

CHRISTMAS DINNER

Chef Carving Station

Coffee Crusted Prime Rib Roast, Garlic Aioli **NF, GF**
Guava Glazed Ham, Pineapple Salsa **NF, GF**
Ahi Wellington, Liliko'i Grain Mustard **NF, GF**

Kaua'i Bounty Harvest

Braised Apricot & Farro Salad, Candied Smoked Macadamia Nuts, Vanilla Bean Vinaigrette **V**
Watermelon & Goat Cheese Feta, Local Arugula, White Balsamic & Mint Vinaigrette **VG, NF, GF**
Local Grilled Vegetables **V, NF, GF**
Crisp Romaine Salad, Honey Roasted Grapefruit, Fennel, Citrus Vinaigrette **VG, NF, DF, GF**
Sweet Kale Caesar Salad, Aged Parmesan, Focaccia Croutons **NF, VG**
Local Harvest Greens **V, NF, GF**
Assorted Local Pickled Vegetables **V, NF, GF**

Chilled Seafood Station

Big Island Oysters
Lemon Grass Poached Shrimp **DF, NF, GF**
Ceviche Shooters
Cocktail Sauce, Kaua'i Co. Hot Sauce, Cucumber Mignonette

Hot & Cold Buffet Items

Hawaiian Chicken Skewers **GF, NF, DF**
Steamed Vegetable Dumpling **NF DF VG**
Mediterranean Style Meatballs **NF**
Cashew Dip **V**
Spicy Carrot Dip **V, NF**
Cucumber Yogurt Dip **NF, VG**
Crudite **V, NF**
Kaua'i Fruits **V, NF, GF**
Assorted Breads **VG, NF**

V (VEGAN), VG (VEGETARIAN), DF (DAIRY FREE), GF (GLUTEN FREE), NF (NUT FREE)

For parties of 8 or more, a mandatory service charge equal to 18% of the total food and beverage will be added to your bill.

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Entrée's & Sides

Roasted Za'tar Spice Chicken, Pomegranate Glaze, Pistachio **DF**
Vegetable Biryani Rice **NF, VG**
Roasted Asparagus, Pine Nut Gremolata **GF, VG**
Germelli Pasta, Chestnuts, Hamakua Mushrooms, Olive Oil Liaison **NF, VG**
Honey Roasted Winter Squash Trio **V, NF, GF**
Seared Grouper, Piperade, Bouillabaisse Sauce **NF GF**
Rosemary Roasted Pee Wee Potatoes **V, NF**
Saffron Risotto Cakes **GF, VG**
Crispy Tofu, Caramelized Onion, Verte Sauce **V, GF, NF**
Seafood Chowder **NF**
Garlic Crostini, Crispy Portuguese Sausage **NF**

Assortment of Seasonal Desserts

Eggnog Cream Puffs	Coconut Mango Rice pudding V, GF
Fresh Ginger Cake with Cream Cheese Icing	Caramel Chocolate Chip Cookie Tart
Peppermint Flourless Torte GF	Cherry Chocolate Roll Cake GF
Earl Grey & Orange Crème Brûlée	Pineapple Frangipane
Spiked "Hot Chocolate" Jars GF	Panettone Cookies

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