1 Kitchen NEW YEAR'S EYE DINNER

Chef Carving Station

Rosemary Crusted Leg Lamb Roast, Garlic Aioli NF, GF
Pepper Crusted Ahi, Pineapple Salsa NF, GF
Beef Wellington, Lilikoʻi Grain Mustard NF, GF

Kaua'i Bounty Harvest

Shaved Fennel & Citrus Salad, Toasted Fregola,
Calamansi Vinaigrette V, NF
Compressed Melon Salad, Pistachios, Arugula, Mint Vinaigrette V, GF
Local Grilled Vegetables V, NF, GF
Crisp Romaine Salad, Confetti of Vegetables, Avocado,
Green Goddess Dressing V, NF, GF
Kale Salad, Roasted Maui Corn, White Beans, Shallot Vinaigrette NF, V, GF
Local Harvest Greens V, NF, GF
Assorted Local Pickled Vegetables V, NF, GF

Chilled Seafood Station

Big Island Oysters

Anise Poached Shrimp DF, NF, GF

Kampachi Poke NF, GF, DF

Cocktail Sauce, Kaua'i Co. Hot Sauce, Cucumber Mignonette

Hot & Cold Buffet Items

Lilikoʻi Glazed Chicken Skewers GF, NF, DF
Vegetable Potstickers NF, V
Sesame Crusted Shrimp Toast NF
Cashew Dip V
Spicy Carrot Dip V, NF, V
Cucumber Yogurt Dip NF, VG
Crudité V, NF
Kauaʻi Fruits V, NF, GF
Assorted Breads VG, NF

1 Kitchen NEW YEAR'S EVE DINNER

Entrée's & Sides

Smoked Chili Chicken, Sauce Verte, DF, NF, GF Duchesse Potato NF, VG Charred Broccolini, Calabrian Chili GF, V, NF Rigatoni Pasta, Caramelized Onion, Vodka Sauce NF, VG Honey Roasted Winter Squash Trio V, NF, GF Rock Shrimp Curry, Molokai Potatoes NF GF Coconut Rice V, NF Seared Snapper, Lentils, Red Pepper Sauce GF, DF

Crispy Tofu, Wilted Greens, Toasted Garlic, Ponzu Sauce GF, V, NF Potato Leek Soup VG, NF Cheddar Grilled Cheese NF, VG

Assortment of Seasonal Desserts

Tiramisu Fresh Ginger Cake with Cream Cheese Icing Caramel Chocolate Chip Cookie Tart Flourless Chocolate Raspberry Torte GF Coconut Mango Chia Seed Pudding Coulis & Toasted Coconut GF, V

Almond Orange Ricotta Cake Passion Fruit Curd Strawberry Champagne Cupcakes White Chocolate Pistachio Jars GF **Linzer Cookies**