

# Event Dinner Menu

**Three course \$75 Four Course \$85 Five Course \$95**

*All prices are per person, plus tax and service fee*

*Some items are subject to a supplemental charge based on cost and seasonal availability and are noted.*

*A choice of entrées can be offered with an additional supplement of \$10 per person per entree. For groups over 30 people entrée selection must be received within seven days prior to the event, with color-coded seating cards for each guest. Vegetarian entrees available upon request.*

***All menus and prices are subject to change.***

## Salads (choose one)

- **Peter's Original Caesar Salad**  
*Triple N Farm Baby Romaine, Fried Green Tomato Crouton*
- **"BLT" Salad**  
*Kula Vine Ripe Tomato, Hirabara Lettuce, Smoked Bacon, Croutons, Avocado Ranch Dressing*
- **Roasted Kabocha Pumpkin, Ali`i Mushroom and Arugula Salad**  
*Black Forbidden Rice, Dijon Mango Vinaigrette*
- **"Poke Cut" Ahi and Avocado**  
*Butter Lettuce, Local Mango, Kapalua Beets, Tomato, Soy Ginger Vinaigrette*

## Starters (choose one)

- **Chef's Seasonally Inspired Soup with Garnish**
- **Kalua Pig and Sweet Onion Quesadilla**  
*With Housemade Kimchee*
- **Warm Crusted Surfing Goat Cheese**  
*Kula Strawberries, Maui Onions, Strawberry and Garden Mint Vinaigrette*
- **House-Made Gnocchi with Hamakua Mushrooms**  
*Hirabara Swiss Chard, Macadamia Nuts, Local Goat Cheese, Tomato Coulis*

## Entrees (choose one)

***Fresh from the Sea - Troll Caught and Sustainably Harvested Seafood***

- **Wok Charred Hawaiian Ahi (\$5 supplemental charge)**  
*Won Bok Cabbage Slaw, Wasabi-Soy Dipping Sauce*
- **Crispy Day Boat Mahi Mahi Ponzu**  
*Sesame Grilled Shiitake, Hana Hearts of Palm, Local Citrus Ponzu*
- **Fresh Island Ono Misoyaki**  
*Spicy Garlic Broccoli, Sake Mushroom Butter*
- **Butter Poached Keahole Lobster (\$25 supplemental charge)**  
*Roasted Wailua Potato, Tiny Green Beans, Ginger Citrus Brown Butter*
- **Seared Diver Sea Scallops**  
*Applewood Smoked Bacon, Creamed Local Corn, Anuheha Asparagus, Sweet Pepper Jam*

***From the Farm - Range Fed and Sustainably Raised Meats***

- **Chef's Presentation of Kahua Ranch Naturally Raised Lamb**  
*Seasonally Inspired Local Ingredients*

- **Maui Cattle Natural Grass-Fed Ribeye (\$10 supplemental charge)**  
*Kona Coffee Honey Butter, Spicy Paniolo Onions, House Whipped Potato*
- **Maui Cattle Grass-Fed Filet of Beef**  
*Creamed Kula Corn, House Whipped Potato, Garden Basil Pesto*
- **Lemongrass Scented Natural Chicken**  
Farmer's Market Preparation

**Dessert (choose one)**

- **Maui's Best Tropical Fruit Float**  
*Mixed Tropical Fruit, Fruit Freshly Spun Sorbet*
- **Maui Gold Pineapple Upside Down Cake**  
*Mama Anderson's Banana Bread*  
*Candied Macadamia Nuts, Pineapple Caramel, Haupia Ice Cream*
- **Original Hawaiian Chocolate Molten Cake**  
*Espresso Dulce de Leche, Cocoa Nib Praline, Vanilla Gelato*