

# Ocean Front Dinner for Two



Photo Credit: Aubrey Hord Photography

Site fee charge additional \$500, if you prefer to have your dinner on the same lawn as your ceremony, site fee is waived.

Chef's Award (Plated Dinner)  
Winning Top Honor Specialty Dishes  
\$595.

**1<sup>st</sup> course**

Smoked Ahi Tartar on a Homemade Bagel

A blend of smoke ahi, capers, basil, and chives mixed with our house sesame dressing. Topped with clover sprouts, shaved Maui onions and snow peas, tobiko caviar and shredded nori.

**2<sup>nd</sup> course**

Tomato Ceviche with Marinated Mozzarella

Sweet toy box tomatoes tossed with Maui onions in a ceviche sauce with fresh mozzarella balls marinated in a blend of herbs mixed in extra virgin olive oil over island grown greens drizzled with balsamic syrup.

**3<sup>rd</sup> course**

Koala Lamb Chop (1997 Taste of Lahaina Best of Show Winner)

Marinated with a blend of Asian herbs and spices then flame grilled. Topped with mango mint relish with Indonesian glaze. Served over a wasabi smashed potatoes.

**4<sup>th</sup> course**

Seafood Lawalu (2006 Taste of Lahaina Best of Show Winner)

A pouch of seafood delight served with Chinese pork hash, scallops, fresh island fish, shrimp and Kona cold lobster topped with a porcini mushroom sauce.

**5<sup>th</sup> course**

Pulehu Beef and Opae (2005 Taste of Lahaina Best of Show Winner)

Beef tenderloin, marinated with a variety of herbs and spices then grilled over an open flame. Served with a cilantro garlic pesto grilled shrimp topped with a honey lime chipotle aioli and chef's special soy

**7<sup>th</sup> course**

Dessert Taster

Banana Caramel Eruption (2001 Taste of Lahaina Best of Show Winner)

Ginger Crème Brulee

Zinfandel Poached pears with Haupia Ice Cream

Coffee and Tea

All pricing is per person and subject to 4.166% state tax and 20% service charges



Revised April 2014