

Wedding Menu “Tastings Hawaii”



“From Local Farmers, Ocean Fresh Fish & Seafood to your Table”

Starter

Congratulatory Toast with a Glass of House Sparkling Wine

Appetizer

Kona Lobster Ceviche

Salad

House Smoked Island Fish Crouquette with Island Nalo Mesculin Greens,

Kahuku Teardrop Tomato, dressed with Shallot White Balsamic Vinaigrette

Entree

“Chef’s Hawaiian Surf & Shore”

Locally-Farmed on the Isle of Kauai, White Head on Shrimp, prepared Spicy Kahuku Style

&

Makaweli Meat Company Petit Filet with Haleiwa Herb Butter Sauce

and Island Fresh Mushroom Sauté

Fresh Baked Taro Bread

Dessert

Coconut Haupia in Pastry Cup with Macadamia Nut Gelato,

Garnished with Hawaiian Tropical Fruit Medley

Fresh Brewed Kona Blend Coffee or Tea

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\$105 Inclusive

