



Christmas Day Four Course Menu

December 25, 2024

Appetizer:

Kahuku Shrimp 32

Butter Roasted Whole Kahuku Shrimp, Asian Ginger Pesto Crumble,
Hon Shimeji Mushrooms, Yuzu Kosho Butter Sauce



Soup:

Local Kabocha Pumpkin & Carrot Soup

9 cup • 12 bowl

Black Pepper Candied Bacon, Green Pea Puree, Fire Roasted Red Bell Pepper Puree,
Crème Fraiche

– or –

Salad:

Butter Leaf Salad 23

Mari's Garden Butter Leaf Lettuce, Avocado, Carrots, Tomatoes, Radish,
Baked Brie Cheese



Entrée:

Braised Lamb Shank 55

Macadamia Nut Citrus Herb Granita, Roasted Seasonal Vegetables, Kapakahi Potatoes,
Rosemary Lamb Demi Reduction



Dessert:

Caramelized Fig & Honey Tart 16

Mascarpone Cream

\$100

State Tax and Automatic 19% Gratuity will be applied to the check.

Consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of foodborne illness.

Menu Subject to Change Without Notice