



G R I L L

New Years Eve Dinner Buffet
Saturday, December 31, 2011
5:00 p.m. ~ 10:00 p.m.

Featuring

Wok Seared Scallops on Soba Noodles with Wasabi & Shiso Vinaigrette
&
Steamed Snow Crab Legs with Drawn Butter

Carving Station

Rosemary and Garlic Rubbed Leg of Lamb with Marsala Wine Demi
Alae & Herb Crusted Prime Rib of Beef
With Natural jus and Creamy Horseradish

Hot Entrees

Crispy Chinese Five Spice Roast Pork with Spicy Sweet & Sour Sauce
Breast of Chicken with Hamakua Mushroom and Maui Onion Stuffing and Saffron Sauce
Sautéed Farfalle Pasta with Bay Shrimp, Clams and Tomato Basil Sauce
Stir Fried Vegetables with Bay Scallop & Shrimp
Chef Roberts Famous Fried Rice
Grilled Salmon with Yuzu Buerre Blanc

From the Land

Waimanalo Organic Greens with Assorted Dressing, Sliced Tropical Fruits, Lomi Lomi Salmon,
Marinated Mushroom & Onion Salad, Assorted Cheese & Deli Meats,

From The Sea

Ahi Poke, Tako Poke, Seafood Salad, Poached Shrimp, House Smoked Salmon & Marlin,
and Marinated Mussel

Crab & Corn Chowder
Fresh Corn Bread & Assorted Rolls

From the Baker

Strawberry Short Cake, Chocolate Ganache Cake, Guava Chiffon Cake, Tropical Fruit Flan,
Assorted Mousse, Key Lime Pie, Assorted Mini Fruit Tarts, Assorted Mousse and Pie's

Adults: \$48.00++ Children 5-12 years: \$22.50++ Children under 5 Eat Free
NO EARLY BIRD SPECIALS, COUPONS OR DISCOUNTS THIS EVENING
For Parties of 7 or more, 17% Gratuity will be added to the check

