

Sunset Special

Served 5 – 6 pm

\$43 PRIX-FIXE MENU

1st Course

CHOICE OF

Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

OR

Mixed Greens

Waipoli lettuce, tomato, heart of palm, watermelon radish, soy-shallot vinaigrette dressing

2nd Course

CHOICE OF

Prime Rib

12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley

OR

Mixed Seafood Grill

Kauai prawn, half lobster tail, fresh catch, Hokkaido scallop, turmeric rice pilaf, tomato-chile sauce

3rd Course

CHOICE OF

Lilikoi Crème Brûlée

Passion fruit custard, caramelized sugar, fresh raspberries

OR

Warm Basalt Chocolate Cake

Molten lava center, raspberry crèmeux, white chocolate curls

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS