



PLATED DINNER

May order as lunch
Maximum of 80 orders

MO'OLELO

\$100 Per Person

First Course

Hawaiian Style Ahi Poke

Second Course

Select One:

Duck Confit with Radicchio Salad
Lamb Scottadito with Fresh Goats' Milk yogurt
Seafood Mac & Cheese

Third Course

“Land & Sea”

Huli Huli Chicken &
Catch of the Day

Dessert

Select One:

Mango Tart
Chocolate Fondant Cake
Basque Cheesecake
Creme Brulee
Tiramisu
Ube Panna Cotta

Taro Rolls

THE PARK

\$125 Per Person

First Course

Seasonal Appetizer Trio

Second Course

Select One:

Duck Confit with Radicchio Salad
Lamb Scottadito with Fresh Goats' Milk yogurt
Octopus with Avocado Puree, Radish & Mint

Third Course

“Surf & Turf”

Grilled Filet Mignon &
Catch of the Day

Dessert

Select One:

Mango Tart
Chocolate Fondant Cake
Basque Cheesecake
Creme Brulee
Tiramisu
Ube Panna Cotta

Taro Rolls

Prices and menus are subject to change without prior notice (until 90 days out)

Substitutions available with a \$20 one-time fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED DINNER

Maximum of 80 orders

THE SUNSET

\$160 Per Person

Amuse

Beef Tartare with Taro Chips

Second Course

Select One:

Lilikoi Lyonnaise

Quinoa & Couscous Salad

House Green Salad with Lilikoi Vinaigrette

Third Course

Select One:

Grilled Scallops

Roasted Lamb Chops

Seared Duck Breast

Fourth Course

“Surf and Turf”

Grilled Filet Mignon & Lobster Tail

Dessert

Select One:

Mango Tart

Chocolate Fondant Cake

Basque Cheesecake

Crème Brûlée

Tiramisu

Ube Panna Cotta

Taro Rolls

Taro Rolls

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