



MAKENA BEACH & GOLF RESORT
MAUI, HAWAII

Mother's Day Brunch

Sunday, May 13th, 2012 | Reservations Required, Call 875.5888
Includes sparkling wine or mimosas

LATE MORNING BREAKFAST BUFFET

Fruit Danish, muffins, tropical breakfast sweet breads and croissants
Fresh Hawaiian fruits, sweet ripe melons and seasonal fresh berries
Fresh chilled orange juice and guava nectar
"Signature Eggs Benedict" on toasted cornbread croutons with honey cured ham and chive hollandaise sauce
Buttermilk pancakes with sliced bananas and macadamia nuts
Waffles with freshly whipped cream and assorted toppings
Apple crepes with Tahitian vanilla bean custard sauce
Lightly smoked thick sliced bacon, Portuguese sausage and mango chicken sausage

FROM THE CUTTING BOARD

Chefs Made to Order Omelet Station, Selection of Fresh Garden Garnishes, Roasted Meats, Bay Shrimp,
Assortment of Grated Cheeses and Fresh Tomato Salsa
Fresh whole island mahi-mahi steamed in ti-leaves with Asian vegetables and coconut curry sauce
Whole grain mustard crusted prime rib of beef with au jus and creamy horseradish sauce

FROM THE SEA AND FIELD

Assorted dim sum with oriental dipping sauces
Hawaiian sashimi with soy, wasabi and pickled ginger
Peel-n-eat shrimp, smoked salmon and condiments, snap-n-eat dungeness crab legs
Sushi action station with the works
Selection of all your favorite Sunday Brunch Salads plus:
Rock shrimp farfalle pasta salad, basil pesto sundried tomatoes parmesan honey caper dill vinaigrette
Grilled asparagus and Belgium endive salad raspberries and almonds
Tomato, papaya and fresh-made mozzarella caprese
Classic caesar salad with romaine, parmesan crouton, reggiano and house made caesar,
Baby greens with Kula corn, Maui onion, currant tomatoes, jonagold apples
and hilo honey kaffir lime vinaigrette
Selected cheeses from around the world with freshly baked lavosh, artisan breads, and rolls
Chefs Seafood terrines and duck pate

SPECIALTIES FROM THE CHEF'S KITCHEN

Japanese miso soup with wakame, tofu and green onions
Lemongrass and corn veloute' with coconut and crab
Pan seared peppered ahi, ginger-lime butter sauce, wasabi caviar
Seared prime tenderloin medallions, spring mushrooms, crispy leeks, port wine reduction sauce
Whole roasted herb crusted chicken, cornbread stuffing, Maui onion gravy
Chef's Bouillabaisse with mahi mahi, clams, shrimp, mussels all poaching in a lobster fennel suchet
Chef's special pasta, fettuccine noodles, rock shrimp, garlic cream sauce, grilled asparagus
Medley of fresh seasonal garden fresh vegetables
Makena butter mashed potatoes with caramelized Maui onion
Steamed jasmine rice

SWEET DELICACIES

Selection of special creations from our talented team of pastry chefs
Tropical and traditional preparation of cakes, pies and chocolate delights
Fresh Doughnuts and Malasadas with assorted toppings
Starbucks coffee, decaffeinated coffee, or tea

Adult \$60.00, \$45.00 Child (Age 9-12), \$30.00 Child (Age 5-8)

Reservations Required, Call 875.5888 | 72 hours cancellation notice required

Menu offerings may vary or change without notice. Prices to not include tax and gratuity. 18% gratuity will be added for parties of six or more. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.