

## *Thanksgiving Day Buffet*

Thursday, November 26, 2009

Seating times: 4:00, 6:00 & 8:00 pm • For Reservations, please call 875-5888

### **AUTUMN HARVEST BUFFET**

Blend of Upcountry Maui Lettuce  
and Mixed Greens  
Traditional Condiments with  
Tropical Fruit Vinaigrette and Dressing

Hearts of Romaine Lettuce  
tossed with Creamy Caesar Salad Dressing  
and Roasted Garlic-Herb Crouton

Kamuela Tomato with Fresh Mozzarella,  
Hawaiian Rock Salt and Extra Virgin Olive Oil

Molokai Sweet Potato Salad  
with Maui Onion and Chives

Bay Shrimp and Asparagus Salad  
with Roasted Red Pepper

New Potato Salad with Smoked Kajiki  
and Fresh Dill Herb Vinaigrette

Watercress Tofu and Bean Sprout Salad  
with Oriental Vinaigrette

Somen Noodle Salad with Cucumber,  
Kamaboko and Snow Crab

International and Domestic Cheese Display  
Sliced Fresh Tropical Fruit and Melon  
Freshly Baked Rolls, Biscuits and Cornbread

Molokai Sweet Potato Bisque with  
Kamuela Tomato Relish and Crème Fraiche

Seafood Cioppino with Vine Ripened Tomato,  
Herbs and Julienne Leek

### **SEAFOOD ON ICE**

Peel-n-Eat Shrimp with Cocktail Sauce  
Snap-n-Eat Dungeness Crab Leg  
Oysters on the Half Shell  
Fresh Island Sashimi  
Fresh Hawaiian Ahi Poke and Tako Poke  
Lomi Lomi Salmon

### **CHEF'S BUFFET**

Oven Roasted Turkey basted  
with Fresh Thyme, Sage and Olive Oil  
Portuguese Sausage and Cornbread Stuffing  
with Toasted Macadamia Nut  
Traditional Pan Gravy  
Maui Gold Pineapple and Cranberry Sauce

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Honey Cured Farmer John Ham  
Glazed with Brown Sugar and Lilikoi Mustard  
Served with Warm Mango and Papaya Relish

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Oven Roasted Herb Crusted Tenderloin of Beef  
Roasted Herb Potato,  
Big Island Mushroom Stew, Port Wine  
Reduction, Topped with Sauce Choron

∞

Pan Seared Volcano Spiced Ahi  
Garnished with Rock Shrimp Scampi,  
Riso Pasta with Confetti Vegetable

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Grilled Marinated Sichuan Leg of Lamb  
Glazed with Plum Sauce  
and Wok Seared Oriental Vegetable

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Medley of Seasonal Vegetable  
with Roasted Shallot Butter  
Steamed White Rice  
Makena Mashed Potato  
with Caramelized Maui Onion

### **PASTRY CHEF'S DESSERT**

Pumpkin Pie and Apple Pie  
Macadamia Nut Tart  
Fresh Seasonal Berry Cobbler  
White-Chocolate Pumpkin Cheese Cake  
Carrot Cake, Vanilla Ice Cream

\$52 Adult, \$26 Child (ages 6-12) • Prices do not include tax and gratuity  
For parties of six or more a 15% gratuity will be added