

# Thanksgiving Day Brunch

GRAND DINING ROOM MAUI

NOVEMBER 22, 2018 || 11:30AM - 2:30PM

## carvery

Dry Aged Prime Rib  
*Sage a Jus*

Black Pepper Pomegranate  
Glazed Roasted Turkey  
*Caramelized Maui Onion Gravy*  
Passion Fruit Glazed Spiral Ham

## salads

Kumu Farms Purple Kale  
*Roasted Butternut Squash, Dried Cherries,  
Coconut Chips, Cherry Balsamic Vinaigrette*

Kealana Farms Local Greens  
*Jazz Apples, Candied Walnuts,  
Maytag Blue, Maple-Cider Vinaigrette*

Bocconcini, Zuhair Tomatoes,  
*Thai Basil Gremolata, Maui Olive Oil*  
Wild Arugula  
*Candied Hazelnuts, Port-Poached Pear,  
Gorgonzola Cheese Dressing,*

## tarts

Artichoke Rosemary, Parmesan, Goat Cheese  
Savory Pear Tarte Tatin, Walnuts, Roquefort  
Heirloom Tomato, Surfing Goat Feta  
Fig & Prosciutto

## sides

Organic Cranberry Sauce  
Maui Honey Corn Bread

## raw bar

Oysters, Shrimp, Crab Legs & Claws

## entrees

Crispy Duck Confit  
*Roasted Almonds, Sweet & Sour*  
Molokai Coconut Sweet Potato Mash  
Roasted Brussels Sprouts,  
Heirloom Carrots, Parsnips  
Kumu Farms Green Bean Casserole  
*Water Chestnuts, Crispy Red Onion*  
Ulu, Cauliflower Mascarpone Gratin  
Purple Sage Mustard Glazed Steel Trout  
*Roasted Maui Onion, Fennel*  
Sweet Potato Gnocchi  
*Maple Cinnamon Sage Brown Butter*

## dessert

Mini Pumpkin Beignets  
*Aina Lani Farms Honey Ice Cream*  
Roasted Kula Pumpkin Cake  
Candied Ginger Crème Brûlée  
Makers Mark Bourbon Pecan Pie  
Bosc Pear Panna Cotta  
Maui Gold Pineapple Cranberry Cobbler  
Old Fashioned Bread Pudding  
Pomegranate Cremeux  
Pumpkin Pie  
Pistachio Cherry Brown Butter Cake  
Pumpkin Pie Spice Shortbread Cookies  
Homemade Apple Pie  
Upcountry Pumpkin Cream Shoots

Restaurant Reservations 808.875.1234 x2500

\$98 Adults, \$49 Children (ages 6 - 12 yrs.)

Complimentary for ages 5 and under.

Price excludes Hawaii State tax and service charge.

Complimentary valet parking.

