



Restaurant XO: Beet lotus
Chimichurri sauce, crispy quinoa and shiso gel

MW Restaurant: MW Candy Bar
Peanut butter crunch, macadamia nut, Hawaiian salt caramel, Valrhona chocolate, black truffle caramel truffle, fudge brownie

Tiki's Grill and Bar: Hawaiian Smoked Marlin Dip
House-made smoked Hawaiian fish, Molokai potato & taro chips, lomilomi tomatoes

Workplay Hawaii: Pork Tacos
Salsa verde, white onion, cilantro and pickled pineapple with cinnamon

The Pig and The Lady: Anchovy Toast
Whipped lardo, boquerones and parsley on toast

Dean and Deluca: Pono pork belly ulu tacos

FEAST: Kiawe wood-smoked salmon with Japanese horseradish and umami potato salad

Haili's Hawaiian Foods: Oven roasted margarita chicken with mango salsa

Town Food and Events: Polpette en Brodo
Kuahiwi Ranch meatballs in parmesan broth

Chris Kajioka (Senia and Miro Kaimuki) VIP ticket holders only

Mark Noguchi and Chef Paul

Southern Glazer's ■ wines and cocktails

Kona Brewing Co. ■ beer