

**Plantation Owners Evening Menu**

**2022**

**Choice of Appetizers**

***Roasted Vegetable Tartine (df/nf)***

***Avocado purée, pickled red onions and cucumber, fire roasted squash, zucchini and grape tomato settled on charred Brioche alongside baby arugula in lemon and roasted garlic oil***

**OR**

***Shrimp Phyllo (df/nf)***

***Shrimp wrapped in shredded phyllo dough, quick fried, served with wasabi plum sauce***

**Choice of Salad**

***Island Caprese (nf)***

***Vine ripened tomatoes, mozzarella, basil and mesclun greens, drizzled with balsamic gastrique, served with charred crostini***

**OR**

***Caesar Salad (nf/df/gf without croutons)***

***Hearts of romaine tossed in our lemon anchovy dressing drizzled with Poi Vinaigrette, topped with parmesan cheese and focaccia croutons***

**Entre'e Of Choice**

***Fresh Catch and Kalua Pork (df/nf/gf)***

***Fresh catch, pan seared finished with coconut lemongrass and unagi sauce alongside Kalua pork topped with lomi lomi tomato relish, settled on Cole slaw and Steamed Jasmine rice accented with lemongrass***

**OR**

***Short ribs and Kalua pork (nf/df/gf)***

***Braised boneless short ribs finished with truffleyaki sauce and Kalua pork topped with lomi lomi tomato relish, settled on Cole slaw and Steamed Jasmine rice accented with lemongrass***

**Choice of Dessert**

***Taro and Hawaiian Sweet Bread Pudding (nf)***

***Taro and Sweet bread pudding topped with crème anglaise and seasonal fruits***

**OR**

***Profiteroles (nf)***

***Vanilla flavored ice cream tucked in pate choux, drizzled with chocolate sauce***

**OR**

***Seasonal fruit bowl (nf/df/gf)***

***Seasonal fruits in a bowl (inquire with your server on available fruits)***