

Kona Village

Mea I Wa'e'ia (Entrées)

Sous Vide Opakapaka

Potato Crisp, Wilted Spinach and Coconut Ogo Sauce

Baked Kēahole Lobster Tails with Drawn Butter

Fish du Jour

Chef's Preparation of Island Fisherman's Catch of the Day

Herb Marinated Grilled Swordfish

Beurre Rouge and Sautéed Swiss Chard

"Lava" Jumbo Prawns

Hawaiian Chili Ginger Compote, Basmati Rice and Coconut Lemongrass Sauce

Big Island Abalone Piccata and Jumbo Shrimp

Citrus Butter Sauce

Vegetarian Orzo

Macadamia Nut Pesto, Roasted Bell Peppers, Hamakua Mushrooms and

Asparagus on Tomato Coulis

Huli Style Free Range Chicken

Herbed Dijon Potatoes and Natural Jus

Grilled Palani Ranch Tenderloin Au Poivre

with Bone Marrow Hearts of Palm

Dry Aged Striploin Steak

Tarragon Garlic Butter and Port Wine Roasted Shallots

Kiawe Smoked Grilled Ribeye

Hamakua Baby Mushrooms and Béarnaise Sauce

Wild Boar Porehotta

Fennel Garlic Jus and Village Bacon Mirapoix

No'ao (Sides) Four Dollars

Truffled Ulu Fries

Breadfruit, a Polynesian Staple

Sliced and Quick Fried then

Drizzled with Truffle Oil

Molokai Sweet Potato and Kalua Hash

Lomi Tomato Relish

Ho'io Fern Salad

Kēahole Crab

Mauui Onion and Hamakua Tomato

In a Oyster Sauce Dressing

Luau Risotto Cakes

Mango Rémoulade

Macadamia Nut Ulu Fritters

Cayenne Sugar Dusted with Papaya Curd

A service charge of 15% will be added to parties of 8 or more