

DUKE'S

MAUI

OVERMAN HAWAII DINNER

4:45 – 9:00 PM

SALAD

(Choose One)

ROCKET

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinegar

WAIPOLI FARMS CAESAR

romaine, parmesan, lemon-anchovy dressing, cherry tomatoes, garlic focaccia croutons

ENTRÉE

(Choose One)

RIB & CHICKEN PLATE

compart family farms mango BBQ pork ribs, all natural huli huli chicken, macaroni salad, steamed rice, pickled cucumbers

HERITAGE PORK SHANK

all natural pork, 24-hour braise, ali'i mushroom demi, maui onion-green apple gremolata, mashed yukon gold potatoes, locally sourced vegetables

BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, jasmine farro rice

FARM TO FORK

roasted kula grown kabocha squash, filled with upcountry maui grown roasted carrots, golden beets, pineapple, seasonal vegetables, tamari soy & sesame glaze

SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish, chardonnay herb risotto

SAUTÉED MAC NUT & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, jasmine farro rice

DESSERT

Hula Pie

(One per 2 Guests to Share)

Iced Tea ~or~ Hot Tea ~or~ Coffee

(Alcoholic Beverages are Not Included - But May be Purchased Separately by Client
Tax and Gratuity Are Included)

Menu Subject to Variations