



# ALOHA HAWAIIAN VACATIONS MENU

## OCEANSIDE SUNSET DINNER MENU

4:45 PM – 9:00 PM

### SALAD

#### 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

### ENTRÉES (CHOOSE ONE)

#### RIB & CHICKEN PLATE

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

#### FARM TO FORK

roasted kula grown kabocha squash,  
filled with upcountry maui grown  
roasted carrots, golden

#### 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

#### SEAFOOD RISOTTO

lobster, shrimp, scallop & fresh fish,  
chardonnay herb risotto beets,  
pineapple, seasonal vegetables, tamari  
soy & sesame glaze

#### BAKED FISH

garlic, lemon & sweet basil glaze,  
jasmine farro rice

#### 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