

Thanksgiving Menu

Farmers Market Salad Bar

Waimea greens, cucumbers, tomatoes, carrots, roasted beets, roasted broccoli, bell peppers, marinated artichokes, roasted cauliflower, quinoa, roasted kabocha pumpkin, dried cranberries, candied pecans, pumpkin seeds, Kuki'o bacon, cornbread croutons, gorgonzola, parmesan

Dressings: balsamic, cranberry vinaigrette, bacon ranch

Sushi

Chef's Choice

Caviar Bar & Deviled Eggs

Toasted brioche, classic condiments

Pasta Station

Sage and rosemary gnocchi, kabocha pumpkin cream sauce, Amoretti cookie crumble, parmesan cheese

Cavatelli, lamb ragout, Kuki'o farm greens, parmesan crumble

Carving

Herb roasted organic diestel turkey

Chef Nick's limoncello cranberry sauce, sage gravy

Slow roasted short rib, horseradish cream, cabernet jus

Cornbread muffins, whipped honey butter

Potato and Soup Station

Garlic and rosemary mashed potatoes, sage gravy

Pumpkin soup, spiced cinnamon crema, Kuki'o bacon, sage bread crumbs

Sides

Green bean casserole, Hamakua mushroom bechamel, crispy Maui onions

Roasted Kuki'o farm vegetables

Country-style sourdough sage stuffing

Roasted root vegetables, brown butter, toasted pumpkin seeds

Desserts

Mini pumpkin pies, cinnamon whip cream

Irish crème & Jivara pot de crème

Cookie butter cheesecake cups

Caramelia chocolate profiteroles

Hawaiian vanilla custard tarts

Black Forest cupcakes

Apple shortbread bars

Action Station

Warm sticky toffee pudding, pecan caramel, vanilla bean ice cream

Adult: \$350, Junior: \$205, Keiki: \$145