

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, Kukio Bacon, Croutons, Gorgonzola, Parmesan

Dressings: *Balsamic, Cranberry Vinaigrette, Bacon Ranch*

Sushi

Chef's Choice

Caviar Bar

Toasted Brioche, Classic Condiments

Deviled Eggs

Pasta Station

Kabocha Gnocchi, Brown Butter Cream Sauce, Amaretti Cookie Crumble, Parmesan Cheese Mostaccioli, Italian Sausage, Pomodoro Sauce, Farm Greens, Shaved Pecorino

Carving

*Herb Roasted Organic Diestel Turkey
Limoncello Cranberry Sauce, Sage Gravy
Herb Roasted Prime Rib, Horseradish Cream, Au Jus
Cornbread Muffins, Whipped Honey Butter*

Potato Station

*Caramelized Onion Mashed Potatoes, Sage Gravy
Garlic & Parmesan Hasselback Potatoes*

Sides

*Green Bean Casserole, Hamakua Mushroom Bechamel,
Crispy Maui Onions
Roasted Kukio Farm Vegetables
Country Style Sourdough Sage Stuffing
Candied Yams, Toasted Marshmallows, Pumpkin Seeds*

Desserts

*Mini Pumpkin Pies, Cinnamon Whip Cream
Caramel Apple Panna Cotta
Cookie Butter Cheesecake Cups
Dubai Pistachio Chocolate Profiteroles
Cranberry Chess Tarts
Sticky Toffee Pudding Cakes, Bourbon Caramel
Cherry Hand Pies*

Action Station

*Chocolate Bread Pudding, Banana Foster Sauce
Vanilla Bean Ice Cream*

Adults(21+): \$350, Juniors(13-20): \$205, Keiki(5-12): \$145