



Thanksgiving Celebration Menu

Thursday, November 26, 2020

— Grand Tasting —

Rye Blinis

Rigiis Ova Caviar, Hawaiian Sweet Prawn
Watercress and Crème Fraiche
Taittinger, Brut 'la Francaise'

Foie Gras Torchon Chaudfoid

White Kiawe Honey, Toasted Macadamia nuts, Candied Ginger
Hashimoto Persimmons and Portuguese Sweet Bread
Mosel, Dr. Loosen 'Blue Slate', Kabinett

Chest Nut Farfalle

Fonitina, Celery and Black Perigord Truffles
Vouvray, Loire Valley, Marc Bredif

Slow Cooked Opah Belly

Creamed Kula Lettuce, Poached Oyster, Brioche Melba
and Warm Buttermilk Dressing
Pouilly-Fuisse, Bouchard Pere et Fils

Lobster Bordelaise

Keahole Lobster, Mushrooms, Oprah's Farm Carrots
Bone Marrow Bread Pudding and Sauce Bordalaise
Bordeaux, Chateau Recougne

Honey Lacquered Duck

Choucroute, Cranberries, Kula Celery Root Puree
and Foie Gras Emulsion
Etude, Carneros, Napa Valley

Oprah's Farm Pumpkin Sorbet

Toasted Marshmallow

Warm Kulolo

Taro Pudding, Caramelized Coconut Ice Cream
Taylor Fladgate 10 year

\$225++ Per Person

Wine Pairing \$80++ Per Person



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— Tasting of Vegetables —

Lettuce Potage

Radishes, Carrots and Turnips

Piedmont, Italy, Pio Cesare, Moscato d'Asti

Hawaiian Heart of Peach Palm

Slow Cooked Beets, Winter Citrus, Avocado Puree

Miyasaki, 'Yawaraka', Nagano

Chest Nut Farfalle

Fonitina, Celery, and Black Perigord Truffles

Vouvray, Loire Valley, Marc Bredif

Oprah's Farm Warm Potato Salad

Ogo, Cornichons, Tarragon, Pommes Mouseline

Sancerre, Loire, Domaine Henri Bourgeais, "les Baronnes"

Mushroom Ala Greque

Hamakua King Trumpets, Waimanalo Crenini Mushrooms, Wilted Kale

Onions Polenta Croutons and Moringa

Fil, by Master sommelier Roberto Viernes, Willamette Valley

Whole Roasted Celery Root

Prune Puree and Toasted Macadamia Nuts

Raymond, Reserve Selection, Rutherford, Napa Valley

Oprah's Farm Pumpkin Sorbet

Toasted Marshmallow

Warm Kulolo

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BRUNCH AT THE KAHALA

"TeiHoku"

A Teishoku Style Menu at Hoku's

STARTERS

PUMPKIN BISQUE

Kabocha Squash with Fall Spice
GF | NF | EF

ASSORTED SASHIMI

Ahi (2pc), Hamachi (2 pc), Salmon (1pc) – Soy Sauce, Wasabi
NF | DF | EF

ASSORTED SUSHI

California Roll (2 pc), Ahi Nigiri (1pc), Hamachi Nigiri (1pc) - Soy Sauce, Wasabi
NF | DF | EF

SHRIMP COCKTAIL & LOBSTER TAIL

Shrimp (3 pc), Lobster Tail (half) - Cocktail Sauce, Lemon
GF | NF | DF

AHI POKE MUSUBI

Musubi - Asian Remoulade, Soy Ginger, Petite Salad with House Dressing
NF

KAHALA THIN PANCAKES

Maple Butter
NF

MAIN

WHITE RICE

Served with Furikake
NF | EF

SMOKED SALMON CHEDDAR

BISCUIT BENEDICT

Tarragon Bearnaise
NF

SHRIMP AND VEGETABLE TEMPURA

Shrimp (2 pc), Vegetables (2 pc)
NF

BACON

Two Pieces
GF | NF | DF | EF

STEAMED KING CRAB LEGS

(4 oz) - Drawn Butter, Lemon
GF | NF | EF

MISOYAKI BUTTERFISH

(2 oz), Kabayaki
NF | EF

CARVING PLATE

TRADITIONAL BUTTER ROASTED TURKEY

Citrus Cranberry Sauce, Chestnut Stuffing & Thyme Gravy
EF

HERB CRUSTED RIB ROAST

(4oz) Red Wine Jus, Creamy Horseradish
GF | NF | DF | EF

DESSERT

PASTRY CHEF'S SELECTION OF DESSERT

Pumpkin Crunch, Marscarpone Savarin- Fall Spice Apple Compote, Chocolate Cream Puff, Bourbon Pean Tart

adult \$110 plus tax & gratuity | children (6 to 12) \$55 plus tax & gratuity

GF= gluten free | NF= nut free | DF= dairy free | EF= egg free

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness