

HUKILAU LANAI HOLIDAY MENU

Christmas 2024



STARTERS...

Lobster & Goat Cheese Wontons...filled with lobster, local goat cheese, cream cheese, & macadamia nuts, served with guava plum dipping sauce 23

Adam's Ahi Poke Nachos...ahi poke, Kauai tomato, avocado, tobiko, inamona, wasabi cream, mirin-yaki & crisp wonton chips 23

Sweet Potato Ravioli...roasted Okinawan sweet potato & feta cheese, lemongrass cream sauce 17

Calamari...panko & furikake crusted strips flash fried & served with lemon sambal aioli 21

Candied Ahi...seared coffee spiced Ahi with coconut chipotle sauce 22

ENTREES...come with your choice of a Wally's Salad, Caesar Salad, Mixed Greens Salad, Lobster Curry Bisque, Fisherman's Chowder or Chilled Tomato Pineapple Gazpacho

A Hukilau Lanai Christmas Feast...Kalua Turkey Dinner

Kalua Turkey, Homemade Stuffing, Basil Red Skin Mashed Potatoes,
Rosemary Gravy, Okinawan Sweet Potatoes, & Cranberry Lilikoi Sauce

Christmas Feast 40 Children under Twelve 22

Prime Rib au Jus...seasoned with Hawaiian salt & secret spices, served with basil red skin mashed potatoes & creamy horseradish 54

Hanalei Bison Bolognese...local ground bison in a red wine tomato sauce with Reggiano parmesan 30

Filet Mignon...center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied by mashed potatoes 55

Wally's Steak Crown Royal...beef tenderloin medallions crusted with peppercorns, pan seared & finished with Crown Royal demi-glace, served with basil red skin mashed potatoes 55

Farmer's Market Vegetable Lasagna...fresh local vegetables, homemade pasta, marinara, & mozzarella cheese, topped with pesto cream sauce 30

Mahi Mahi...grilled Pacific Dorado served on basil redskin mashed potatoes with mushroom miso cream sauce & namasu vegetables 46

Hukilau Mixed Grill...grilled Mahi Mahi, Cajun spiced Nairagi & marinated Walu served with orzo pasta, Thai chili coconut sauce & tropical relish 47

Nairagi...sautéed macadamia nut crusted Hawaiian Striped Marlin served with mashed Okinawan purple sweet potatoes & kabocha sage sauce, topped with tomato salad 46

DESSERTS...Prepared in our own bakery!

Pumpkin Crunch...pumpkin custard, crumbly buttery crust, whipped cream 12

Hawaiian Vanilla Bean Crème Brulée....local vanilla bean custard with caramelized sugar top 15

Coconut Cheesecake...creamy cheesecake served on a macadamia nut crust with pineapple Koloa Rum sauce & strawberry coulis 14.50

Macadamia Nut Tart...homemade pastry crust with gooey caramel center, macadamia nuts & Lappert's cinnamon ice cream 17

Chocolate Raspberry Truffle Tart...dense dark chocolate with a hint of raspberry & a brownie crust 14.50

Homemade Sorbet...with a cute little shortbread cookie 8