

MENU



Thanksgiving Day
Thursday November 22nd, 2018
Serving Dinner from 4pm to 9pm
Reservations are Essential

STARTERS...

- Lobster & Goat Cheese Wonton...** lobster, local goat cheese, cream cheese, macadamia nuts, guava plum sauce 14
- Adam's Ahi Poke Nachos...** ahi poke, Kauai tomato, avocado, tobiko, inamona, wasabi cream, mirin yaki sauce, crispy wonton chips 16
- Turkey Heart & Gizzard Adobo...** turkey offal braised with garlic, ginger, onion & soy 8
- Sweet Potato Ravioli...** roasted Okinawan sweet potato, feta cheese, lemongrass cream sauce 11
- Calamari...** panko & furikake crusted strips flash fried, lemon sambal aioli 13
- Candied Ahi...** coffee spiced seared ahi, white rice, coconut chipotle sauce 15

ENTREES...

All entrees come with your choice of a Wally's Salad, Caesar Salad, Mixed Greens Salad, a cup of our Homemade Lobster Bisque or Chilled Tomato Pineapple Gazpacho

Traditional Turkey Dinner

roasted turkey, real mashed potatoes, Hamakua mushroom stuffing, Okinawan purple sweet potatoes, fresh herb gravy, cranberry lilikoi sauce 29

Children under Twelve... 15

- Prime Rib au Jus...** prime rib of beef, Hawaiian salt, secret spices, basil red skin mashed potatoes 35
- Hukilau Mixed Grill...** a sampling of three grilled fresh island fish, orzo pasta, kabocha pumpkin roasted garlic puree, corn fennel relish 36
- Mahi Mahi...** sautéed Pacific Dorado served on basil redskin mashed potatoes with saffron ginger cream sauce 35
- Opah...** sautéed basil coated Hawaiian Moonfish, pineapple sriracha sauce, purple Okinawan sweet potato mash, tropical salsa 35
- Hukilau Pasta...** Kauai shrimp, smoked sausage, tomato, garlic, & a spicy white wine cream sauce with Reggiano parmesan 32
- Farmer's Market Vegetable Lasagna...** fresh local vegetables, homemade pasta, marinara, mozzarella, pesto cream 23

DESSERTS...

- Pumpkin Crunch...** A Thanksgiving Day twist on the classic pumpkin custard, crumbly buttery crust, whipped cream 8
- Cranberry Apple Crisp...** baked cranberries, apple, crumb topping, served a la mode 10
- Macadamia Nut Tart...** homemade pastry crust, gooey caramel center, macadamia nuts, cinnamon ice cream 10
- "OHC" Chocolate Mousse...** milk chocolate mousse on brownie crust with port wine reduction & house-made salted toffee 10
- Hawaiian Vanilla Bean Crème Brulee...** local vanilla bean custard, caramelized sugar 10
- Homemade Sorbet...** cranberry orange 7

Gluten Free Turkey Dinner Available Upon Request!

menu subject to change upon availability