



### **3 Course Set Menu**

#### **Amuse Bouche**

*Chef's special palate-teaser of the evening*

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#### **Fresh Island Sashimi**

*Innovative & Traditional*

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#### **Kilauea Salt Rubbed Beef Rib Eye**

*Garlic Roasted Fingerling Potatoes & Lemon Grilled Asparagus  
Rosemary Red Wine Sauce*

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#### **Hawaiian Sorbet and Fresh Fruit**

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**\$65.00**

Price does not include applicable State Tax and Gratuity. Price is per person.  
Menu items are subject to change, dependent upon seasonal availability of quality  
product, and current menu selection.



## **4 Course Set Menu**

### **Amuse Bouche**

*Chef's special palate-teaser of the evening*

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### **Chef's Daily Soup Creation**

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### **Imperial Prawns**

*Wok Fried Jumbo Prawns, Wok Fried Vegetables*

ξ

### **Grilled Tenderloin of Beef**

*Forest Mushroom Risotto, Caramelized Maui Onion Reduction*

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### **Banana Fritters**

*Southern Pecan Ice Cream, Valrhona Chocolate Sauce*

ξ

**\$85.00**

Price does not include applicable State Tax and Gratuity. Price is per person.  
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## **5 Course Set Menu**

### **Amuse Bouche**

*Chef's special palate-teaser of the evening*

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### **Island Sushi and Sashimi**

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### **Hoku's Style Maui Onion Soup**

*Three Cheese Crostini*

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### **Chef's Catch of the Day**

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### **Salt Crusted Rack of Lamb**

*Seasonal Vegetables, Sweet Potato Hash, Lamb Jus*

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### **Hoku's Warm Chocolate Cake**

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**\$105.00**

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