

AFTERNOON OF LOVE
HOKU'S SUNDAY BRUNCH
FEBRUARY 14, 2010 10:00AM – 2:00PM

SALADS AND APPETIZERS

Chilled on Ice:
Caribbean Lobster Tails
Oysters, Shrimp
Snow Crab Claws
Ahi Sashimi
Smoked Salmon w/Capers and Onions
Ahi, Salmon, Unagi, Hamachi Sushi
Spicy Tuna & California Rolls
Ahi Poke

Salad Bar:
Romaine Hearts
Mao Farms Organic Greens
Local Tomato and Mozzarella Salad
Chilled Asparagus
Spinach Arugula Salad
Grapes, Mushrooms & Candied Walnuts
Assorted Domestic and Imported Cheeses
Chef's Homemade Soup

BUFFET MAIN COURSES

Butter Poached King Crab Legs

Shrimp and Vegetable Tempura

Traditional Dipping Sauce

Miso Butterfish

Penne Pasta with Grapes

Tossed with basil, Orange Juice, Olive Oil, & Watercress

Hoku's Eggs Benedict

Cheddar Cheese Biscuit, Smoked Salmon & Artichokes, Béarnaise Sauce

Waffle Bar

Strawberries, Whipped Cream, Lehua Honey, Whipped Butter, Maple & Coconut Syrup

Baked Chicken Breast

Filled with Figs, Grapes, Basil & Mozzarella

Island Style Vegetable Medley

Sunday Rib Roast

Red Wine Reduction, Horseradish Cream

Oven Roasted Pine Nut New Zealand Rack of Lamb

Red Wine Reduction

MADE TO ORDER

Eggs and Omelets

Forest Mushrooms, Maui Onion, Ham, Bacon, Tomatoes
White Cheddar Cheese, Peppers, Spinach

Ahi Poke Musubi

And Seasonal Specials

DESSERT BUFFET

Complete your experience with the Dessert Buffet

Lilikoi Panna Cotta
Strawberry Gelee with Rose Champagne
Lavender Sables
Heart Shaped Raspberry Sacher Tortes
Mango Tapioca Pearls with Pistachio Cremeux

Honey Crisp Apple Tarts
Camembert Mousse Cake with Apricot Jam
Lemon-Coconut Cream Puffs
Chocolate-Haupia Tartlets
Chocolate Fountain and Bread Pudding

Adults - 58.00
Children (ages 4-12) – 29.00

Prices do not include applicable Hawaii State Tax and Gratuity.
A Service Charge of 17% will be added to checks for parties of 7 guests or more.
A Service Charge of \$2.00 will be added to all split dishes.