

**Plumeria Beach House
New Year's Day Brunch**

Monday, January 1, 2018
11:45am – 3:00pm

• • • • **salad selections** • • • •

Mixed Greens GF, NF, DF	Chinese Chicken Salad NF, DF
Caesar Salad NF	Salmon Tofu Salad NF, DF
Potato Salad NF	Quinoa Salad with Lemon Vinaigrette
Greek Salad with Feta Cheese GF, NF	Fresh Fruit Salad GF, NF, DF
Watercress GF, NF, DF	3 House Made Dressings
Spinach GF, NF, DF	Croutons
Seafood Salad GF, NF	Bacon Bits

• • • • **delectable seafood** • • • •

Ahi Sashimi GF, NF, DF	Oysters on a Half Shell GF, NF, DF
Ahi Poke NF, DF	Cocktail Sauce, Lemons and Limes
Salmon Poke NF, DF	Smoked Salmon and Condiments GF, NF, DF
Tofu Poke NF, DF	Wok Seared Eggplant NF, DF
Tako Poke NF, DF	Domestic and Foreign Cheese Board
Nigiri, Maki, Inari Sushi	Fresh Baked Assorted Breads
Shrimp Cocktail GF, NF, DF	Tomato Mozzarella Salad NF

• • • • **carving station** • • • •

Prime Rib with Red Wine Demi Glace GF, NF, DF
Vermont Maple & Dijon Glazed Ham GF, NF, DF
Hamakua Mushroom Whipped Potatoes GF, NF

• • • • **hot selections** • • • •

Oven Roasted Lamb Chops with Port Wine Cherry Sauce NF, DF, EF
Roasted Misoyaki Salmon NF, DF, EF
Roasted Chicken with Yuzu Brown Butter Caper Sauce GF, NF, EF
Steamed Snow Crab with Garlic Butter GF, NF
Seafood Bouillabaisse NF, DF

• • • • **breakfast specialties** • • • •

Bacon, Link and Portuguese Sausage
Soy Braised Pork Belly Benedict with Yuzu Hollandaise Sauce NF
Waffles NF and Kahala Thin Pancakes NF

• • • • **omelet station** • • • •

Made to Order Omelets and Eggs

• • • • **soups** • • • •

Steamed White Rice GF, NF, DF
Ozoni with Mizuna Soup NF, DF
Cold Coconut and Azuki Bean Soup with Condiments DF

• • • • **dessert bar** • • • •

Champagne and White Chocolate Truffle Pops	Vanilla Mille Feuille
Bittersweet Chocolate Marquise with Raspberries	Hazelnut Bars with Milk Chocolate Cremeux
Tangerine Cream Bavarian	Calamansi Meringue Tarts
Japanese "Rare" Cheesecake with Strawberries	Assorted Cookies
Kahala Coconut Cake	Macadamia Nut Brownies and Blondies
Chocolate and Caramel Tarts	Kahala Sweet Bread Pudding with Crème Anglaise
Passion Fruit Panna Cotta	Stollen

adult \$85 plus tax and gratuity
children (ages 6-12) \$42.50 plus tax and gratuity