

Easter Brunch at Plumeria Beach House

Sunday, April 1, 2018 11:45am – 3:00pm

• • • • salad selections • • • •

citrus cabbage slaw, toasted almonds GF
chinese chicken salad NF
caesar salad, parmesan NF
greek salad NF
spinach salad GF NF DF
bean sprout salad NF DF EF

mixed 'nalo greens GF NF DF
potato salad NF
seafood salad NF
salmon tofu watercress NF DF EF
spring vegetable salad GF
quinoa salad GF NF DF

• • • • appetizers • • • •

shrimp cocktail GF NF DF EF
tomato mozzarella GF NF EF
maki and inari rolls NF DF
ahi, ebi, salmon nigiri GF NF DF EF
ahi sashimi GF NF DF EF
ahi poke, tako poke NF DF EF

smoked salmon, shaved maui onions, capers
GF NF DF EF
chilled tofu, furikake, bonito flakes NF DF EF
imported and domestic cheese board NF
sliced fruit platters GF NF DF EF
lobster deviled eggs GF NF

• • • • carving station • • • •

baked mango glazed ham NF DF EF
roasted garlic rubbed prime rib of beef, au jus GF NF DF EF
horseradish cream GF NF EF

• • • • soup station • • • •

gazpacho GF NF DF EF
ham & potato chowder with truffles NF EF

• • • • hot pods • • • •

bacon, portuguese sausage, link sausage NF DF
traditional eggs benedict, hollandaise sauce NF
waffles and kahala thin pancakes NF

• • • • omelet station • • • •

made to order omelets and eggs

• • • • hot selections • • • •

seared lamb chops with rosemary lamb demi glace NF DF EF
macadamia nut catch with champagne nage
stuffed chicken breast with tomato, mozzarella & basil GF NF EF
mixed seafood with saffron & fennel broth GF NF EF
steamed snow crab legs GF NF EF
roasted spring vegetables with herb butter GF NF EF

Oysters Rockefeller under Heat Lamp

• • • • dessert station • • • •

carrot cake verrine NF
matcha cream puffs NF
easter cupcakes NF
strawberry cheesecake NF
chocolate raspberry mousse cake NF
lemon coconut cremeux NF
assorted truffle pops NF GF EF
chichi dango mochi NF GF

lilikoi panna cotta NF GF EF
guava chiffon cake NF DF
chocolate and hazelnut praline custard
macadamia nut brownies and blondies
assorted cookies and holiday candy
kahala sweet bread pudding with crème
anglaise

\$85 adult \$42.50 children plus tax and gratuity
GF=gluten free NF=nut free DF=dairy free EF=egg free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness