



# NEW YEAR'S DAY BRUNCH

FRIDAY, JANUARY 1, 2021

10:30AM – 2:30PM

## SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF

Greek Quinoa Salad, Cucumber, Feta, Tomatoes, Olives, Asparagus, Parsley and Lemon NF|DF

Cold Soba Noodles with Condiments NF|DF

Chinese Chicken Salad NF|DF|EF|DF

Ahi Nicoise, Green Beans, Tomatoes, Olives, Hard Cooked Eggs GF|NF|DF

Marinated Beet Salad with Mint GF|NF|DF|EF

Fresh Fruit Salad GF|NF|DF|EF

## APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke NF|DF

Ahi Sashimi GF|NF|DF|EF

Assorted Nigiri Sushi, Maki & Inari Sushi

Poached Shrimp, Bloody Mary Cocktail sauce, Celery and Cucumber GF|NF|DF

Smoked Salmon & Condiments GF|NF|DF

Assorted Domestic & Imported Cheese EF

## CARVING STATION

Herb Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

Porchetta, Garlic, Rosemary, lemon Zest GF|NF|DF|EF

## BREAKFAST SPECIALTIES

Bacon, Link, & Portuguese Sausage

Traditional Eggs Benedict & Hollandaise NF

Thin Pancake with Maple Butter NF

Mochi Waffle with Coconut or Maple Butter GF|NF

Made to Order Omelets & Eggs (see server)

## SOUPS

Ozoni NF|EF

## HOT SELECTIONS

Mashed Potatoes GF|NF|EF

Misoyaki Butterfish GF|NF|DF|EF

Chicken Cutlet, Peas and Morel Cream NF|EF

Penne Primavera, Eggplant, Zucchini, Tomatoes and Macadamia Nut Pesto DF|EF

Steamed King Crab with Drawn Butter GF|NF

## DESSERT STATION

Lemon Cheesecake NF – Black Forest Cake NF

Chocolate Truffle Tart NF – Coconut Shortbread NF

Apple Almond Tart NF – French Macaroons GF

Lilikoi Cream Puffs NF

Adult \$105 plus tax and gratuity

Children (ages 6-12) \$52.50 plus tax and gratuity

Menu items and prices are subject to change without notice

GF=Gluten Free | NF=Nut Free | DF=Dairy Free | EF=Egg Free

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness