
FIRST COURSE

Choice of one

Clam Chowder

A classic dish served warm, New England style

Peohe's Salad

Field greens, mandarin oranges and candied walnuts in orange-ginger vinaigrette

Tomato & Burrata Salad

Cucumbers, burrata cheese, balsamic glaze, basil and red onions.

DESSERT COURSE

Choice of one

Mini Hot Chocolate Lava Cake

Rich Godiva chocolate liqueur cake with molten chocolate center. Served warm with chocolate sauce, Heath Bar Crunch and macadamia nut ice cream

Girl Scout Samoa Crunch Ice Cream

Toasted coconut and caramel

Macadamia Nut Crème Brûlée

Vanilla custard with a caramelized sugar crust and macadamia nuts

SECOND COURSE

Choice of one

Coconut Crunchy Shrimp

Citrus chili, coconut cream and soy dipping sauces
Served with coconut ginger rice
Wine Pairing: Dashwood Sauvignon Blanc 8.5

Braised Beef Short Ribs

Slow-braised in cabernet demi-glace and served with caramelized carrots and Yukon Gold mashed potatoes
Wine Pairing: Cryptic Red Blend 10

Blue Crab Stuffed Tilapia

Fresh Tilapia stuffed with jumbo lump crab and baked. Served with coconut ginger rice
Wine Pairing: Meiomi Chardonnay, Sonoma 12

\$40

Prime Rib of Beef

Served with Yukon Gold mashed potatoes
Wine Pairing: Alexander Valley Cabernet Sauvignon 12

Cobia Pear Jack

Pear-bourbon reduction sauce, dried cherries, coconut ginger rice
Wine Pairing: Meiomi Chardonnay, Sonoma 12

Cedar Plank Salmon

Fennel slaw, served with roasted fingerling potatoes.
Wine Pairing: Rodney Strong Sauv. Blanc 9.5

ADD ONS (\$7 EACH)

Crispy Rice with Spicy Tuna

Crispy sushi rice, spicy tuna and serrano chilis

Hawaiian Beef Skewers

Hawaiian glazed with sesame seeds

Shrimp Tempura Skewers

Mango salsa and fresh lime

Smoked Salmon Cucumber Rolls

Fresh dill and fried capers