

Valentine's Dinner Buffet

SALAD SELECTIONS

Mixed Greens gf|nf|df|ef Caesar Salad gf|nf Chinese Chicken Salad nf Hawaiian Style Potato-Mac Salad nf Greek Pasta Salad, Roasted Garden Vegetables, Feta Cheese gf|nf Sliced Seasonal Fresh Fruits gf|nf|df|ef

DELECTABLE SEAFOOD

Salmon and Ahi Sashimi gf|nf|df|ef Spicy Ahi Poke, Limu Ahi Poke Seafood Salad Nigiri, Maki, Inari Sushi Shrimp Cocktail, Wasabi Cocktail Sauce nf|df

CARVING STATION

Signature Garlic & Rosemary Rubbed Prime Rib of Beef, Au Jus $\,$ gf \mid nf \mid df \mid ef

TEMAKI SUSHI STATION

Spicy Ahi Negi Toro California Cucumber Avocado

HOT SELECTIONS

Whole Roasted Hawaiian Kanpachi, Ponzu Sauce nf|ef Steamed Snow Crab gf|nf|ef Kimchi and Pancetta Carbonara nf|df House Smoked Salmon gf|nf|df|ef Oyster Rockefeller, Creamed Spinach, Bread Crumbs, Bacon nf|df|ef Chicken Oscar, Crab, Asparagus, Hollandaise, Red Wine Sauce ef Wok Stir Fry Baby Bok Choy, Shiitake Mushrooms nf|df|ef Lobster Fried Rice

Whipped Mashed Potatoes gf | nf | ef

White Rice gf|nf|df|ef

Chef's Soup of the Day

DESSERTS

Chocolate Mousse Cake Tiramisu Fruit Tart Berry Tapioca Passion Fruit Cream Puffs Chocolate Dipped Strawberries Kahala Signature Bread Pudding with Crème Anglaise

> Adult \$97 plus tax and gratuity Children (ages 6 - 12) \$55 plus tax and gratuity

A service charge of 19% will be added to checks for parties of 6 guests or more 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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness y