

Manor House Experience Menu

Choice of Appetizers

Roasted Vegetable Tartine (df/nf)*: Avocado puree, pickled red onions and cucumber, fire roasted squash, zucchini and grape tomato settled on charred brioche alongside baby arugula in lemon and roasted garlic oil

OR

Jumbo Cocktail Shrimp: Pouched Cortez shrimp served with a guava cocktail sauce

Choice of Salad

Island Caprese (nf)*: Vine ripened tomatoes, mozzarella, basil and mesclun greens, drizzled with balsamic gastrique served with charred crostini

OR

Caesar Salad (nf/df/gf without croutons)*: Hearts of romaine tossed in our lemon anchovy dressing drizzled with poi vinaigrette topped with parmesan cheese and focaccia croutons

Choice of Entrée

Fresh Catch and Kalua Pork (df/nf/gf)*: Fresh catch, pan seared finished with coconut lemongrass and unagi sauce alongside kalua pork topped with lomi lomi tomato relish, settled on coleslaw and steamed jasmine rice accented with lemongrass

OR

Short Ribs and Kalua Pork (nf/df/gf)*: Braised boneless short ribs finished with truffle-yaki sauce and kalua pork topped with lomi lomi tomato relish, settled on coleslaw and steamed jasmine rice accented with lemongrass

Choice of Dessert

Taro and Hawaiian Sweet Bread Pudding (nf)*: Taro and Hawaiian sweet bread topped with creme anglaise and seasonal fruits

OR

Profiteroles (nf)*: Vanilla flavored ice cream tucked in pate choux, drizzled with chocolate sauce

*df – dairy free, nf – nut free, gf – gluten free