

SPECIAL DIET INFORMATION



5-Course Whole Maine Lobster & Tenderloin Steak Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Appetizer Bar	Imported and Domestic Cheeses	✓								✓
	Fresh Tropical Fruits								✓	✓
Salad	Hawaiian Greens								✓	✓
	Passion Fruit Tarragon Vinaigrette			✓	✓				✓	✓
Main Entrée	Steamed Whole Maine Lobster	✓					✓			✓
	Citrus Ponzu			✓	✓			✓	✓	
	Fire Roasted Tenderloin Steak			✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
	Homemade Yukon and Purple Okinawan Mashed Potatoes	✓								✓
	Sautéed Fresh Seasonal Vegetables	✓		✓	✓					✓
Dessert	Hawaiian Mango Mousse Cake	✓	✓							
Bread	Freshly Baked Furikake Lavosh	✓	✓							
	Sweet Butter Breadsticks	✓	✓							
Fish Substitution	Grilled <i>Mahimahi</i> Filet									✓
	Island Mango Salsa				✓				✓	✓
Chicken Substitution	Rosemary Olive Oil Chicken									✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
Vegan/ Gluten-Free Substitution	Kamuella Tomato with Wild Rice and Vegan Mozzarella with Pesto Sauce			✓	✓				✓	✓
	Zucchini Napoleon with <i>Lomi</i> Tomato, Tofu and Asparagus with Balsamic Reduction			✓	✓				✓	✓

Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.