

# SPECIAL DIET INFORMATION



## 7-Course Signature Dinner Summer menu

(July 1 – September 30, 2019)

|  |  | DAIRY<br>PRODUCTS<br>(MILK /<br>BUTTER) | EGG | GARLIC | ONIONS | NUTS | SHELLFISH | SOY<br>(SHOYU,<br>SOY<br>LECITHIN) | VEGAN | GLUTEN<br>FREE |
|--|--|---|-----|--------|--------|------|-----------|------------------------------------|-------|----------------|
| Canapés  | Jackfruit with<br>Tropical Remoulade   |   |     |        | ✓      |      |           |                                    | ✓     |                |
|  | Smoked Salmon Mousse<br>on Cucumber  | ✓                                       |     |        | ✓      |      |           |                                    |       | ✓              |
|  | Ahi Tuna Tiradito Cones  |   |     | ✓      |        |      |           |                                    |       |                |
| Soup   | Crème of Carrot Soup<br>with Fava Bean Mousse<br>and Parmesan  | ✓                                       |     |        | ✓      |      |           |                                    |       | ✓              |
| Salad  | Watermelon Radish,<br>Heirloom and Toy Box<br>Tomatoes, Golden Beets,<br>Cucumber and Parmesan<br>with Extra-Virgin Olive<br>Oil Powder and<br>Agrumato Dressing |   |     |        |        |      |           |                                    |       | ✓              |
| Lobster  | Stuffed Air-Flown Live<br>Maine Lobster<br>White Sturgeon Caviar<br>and Candied Tomato<br>with Meyer Lemon and<br>Kamuela Tomato Water                           | ✓                                       | ✓   | ✓      |        |      | ✓         |                                    |       |                |
| Intermezzo                                       | Tuscan Cantaloupe<br>Sorbetto with<br>Port Wine Syrup  |   |     |        |        |      |           |                                    | ✓     | ✓              |
| Beef   | USDA Prime Tenderloin<br>of Beef Wrapped in<br>Prosciutto and Basil<br>Truffle, Potato Pavé,<br>Zucchini and Carrot with<br>Agliata Demi Sauce                   | ✓                                       |     | ✓      | ✓      |      |           |                                    |       |                |
| Dessert  | Orange Tiramisu and<br>Zabaione Gelato<br>with Orange<br>Crème Anglaise  | ✓                                       | ✓   |        |        |      |           |                                    |       |                |
| Fish<br>(Alternative<br>Entrée)                  | Baked Salmon with<br>Lemon Dill Butter Sauce   | ✓                                       |     | ✓      | ✓      |      |           |                                    |       | ✓              |
| Chicken<br>(Alternative<br>Entrée)               | Roasted Chicken Breast<br>Stuffed with Mushrooms,<br>Spinach and Swiss Cheese  | ✓                                       |     | ✓      | ✓      |      |           |                                    |       | ✓              |
| Vegan/<br>Gluten-Free<br>(Alternative<br>Entrée) | Concasse Kamuela<br>Tomato Confit &<br>Golden Beets with<br>Balsamic Reduction   |   |     | ✓      | ✓      |      |           |                                    | ✓     | ✓              |
|  | Black Truffle Tofu &<br>Carrot "Osso Buco"<br>Mashed Sweet Potato  |   |     | ✓      | ✓      |      | ✓         | ✓                                  | ✓     | ✓              |
|  | Medley of Fresh Fruit  |   |     |        |        |      |           |                                    | ✓     | ✓              |

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.