

# SPECIAL DIET INFORMATION



## 7-Course Signature Dinner Winter menu (January 6 - March 31, 2019)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Crispy Pork Belly with Micro Greens and Citrus Glaze			✓	✓					✓
	Smoked Salmon with Avocado and Sundried Tomato on Pumpnickel	✓								
	Winter Ratatouille in Tomato Basil Cup			✓	✓					
Soup	Morel Bisque with Crème Fraîche	✓		✓	✓					✓
Salad	Fresh Island Greens Pecan Crusted Brie and Apples with Blood Orange Vinaigrette	✓				✓				✓
Lobster	Air-Flown Live Butter Poached Maine Lobster Spinach and Ricotta Manicotti with Beurre Blanc and Tobiko Oil	✓	✓	✓	✓		✓			
Intermezzo	Pear Ginger Sorbetto								✓	✓
Beef	Roasted Garlic and Herb USDA Prime Tenderloin of Beef Potato au Gratin Dauphinois and Wild Mushroom with Port Wine Demi Glace	✓	✓	✓	✓					
Dessert	Chocolate Glazed Cheesecake with Kona Coffee Gelato	✓	✓				✓			
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓					✓
Chicken (Alternative Entrée)	Roasted Chicken Breast stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓					✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" 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.