

ALL YOU
need
IS

LOVE



Dinner Under the Stars
a romantic dinner for two set
in one of six distinct and private locations

Valentine's Day Special
Tuesday, February 14, 2012

Ko'u Punahele
My Darling

Amuse Bouche

AHI CARPACCIO
shaved parmigiano reggiano
and chili-chive oil

First Course

PACIFIC KING SALMON ROLL
wrapped in a rice paper and nori roll,
with julienne pickled radish
rock shrimp, sweet chili jus and
kula micro greens

Second Course

BABY KULA GREEN SALAD
crisp field greens, fresh local vegetables
okinawa sweet potato crisp,
olinda surfing goat cheese
topped with a liliko'i passion fruit vinaigrette

Intermezzo

LEMONGRASS GRANITE
fresh mint and lime zest

Third Course

HAWAIIAN SNAPPER
pan roasted snapper stuffed with crab and
citrus herb beurre blanc served with grilled
asparagus and jasmine rice cake

Fourth Course

ISLAND TRUFFLE TRIO
big island kona coffee,
tahitian vanilla with hana passion fruit
kula strawberry

\$400
prepared for two

Ko'u Ku'uipo
My Love

Amuse Bouche

SHORT RIB OF BEEF RAVIOLI
served with sage butter and
balsamic vinegar reduction

First Course

KONA LOBSTER RISOTTO
creamy arborio rice, edamame,
hearts of palms and hamakua mushrooms
topped with freshly grated parmigiano-reggiano
and cheese opal basil micro greens

Second Course

MAUI HARVEST SALAD
locally grown avocados, edamame
and macadamia nut hummus, zuiki points with
haiku sprouts, cupid shears of papaya and kula
strawberries and pomegranate dressing

Intermezzo

LEMONGRASS GRANITE
fresh mint and lime zest

Third Course

TENDERLOIN OF BEEF
fire roasted tenderloin served with rock-shrimp,
fingerling potato mash
and a port wine reduction

Fourth Course

HEARTS OF COCONUT HAUPIA
served with a decadent ice cream cake and
crispy macadamia nut filo sticks

\$480
prepared for two

Please call 808.661.0031 for reservations.

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurised milk
may increase your risk for foodborne illness