The Spring Buffet
$35 per person
April 19th, 20th, 21st

SALADS
- Mixed Baby Greens with a Japanese Daikon, Maui Onion, Soy Dressing
- Aburaage Tofu and Kamuela Tomato Poke, Kaliaku Sea Asparagus, Pickled Limu
- Olive Oil Grilled Spring Harvest Vegetables with Dean Okimoto’s Creamy Herb Dressing
- Moloka’i Sweet Purple Potato & Hearts of Palm Salad, Creamy Wasabi Furikake Dressing
- Roasted beet and gorgonzola salad
- Asian beef salad
- Greek pasta salad
- Fresh mozzarella roulade
- Chicken galantine with pineapple relish

ENTREES
- Roasted Prime Rib of Beef, Red Wine and Thyme Jus, Horseradish Sauce
- Herb Parmesan Baked Fresh Island Fish, Lemon Caper Buerre Blanc
- Leeward’s Corned Beef Hash Eggs Benedict, Chives, Hollandaise
- Selection of Fresh Stir Fried Vegetables
- Steamed Jasmine Rice
- Scalloped Potatoes
- Assorted Rolls and Lavosh

DESSERTS
- Chocolate Macadamia Nut Profiteroles
- Ginger Crème Brulée