The Pearl Fall Buffet
September 27, 28, 29

SALADS
Mixed Baby Greens with Maui Onion Rice Wine Soy Vinaigrette
Grilled Assorted Garden Vegetable Medley, Dean Okimoto’s Nalo Herb Vinaigrette
Sesame Ahi & Bay Shrimp Poké Salad with Orzo Pasta
Roasted Moloka‘i Sweet Purple Potato & Ulu Salad with Creamy Wasabi
Spicy Citrus Slaw with Orange and Cilantro
Grilled Pineapple, Jicama, Red Onion and Ruby Grapefruit
Hearts of Artichoke with Calamata Olives and Tomato
Roasted Beet Salad

COLD MEATS
Smoked Chicken with Pineapple Sage Salsa
Cold Smoked Salmon with Traditional Garnishes
Turkey Pate en Croute with Dried Cranberry Mustard

ENTREES
Roasted Prime Rib of Beef with Red Wine and Thyme jus, Horseradish Sauce
Miso-yaki Glazed Salmon, Shiitakes, Spicy Sesame Togarashi Buerre Blanc
Eggs Benedict with Ham and Gruyere Cheese. Whole Grain Mustard Hollandaise
Selection of Fresh Stir Fried Vegetables
Steamed Jasmine rice
Scalloped Potatoes
Assorted Rolls and Lavosh

DESSERTS
King’s Hawaiian Sweetbread Pudding with Crème Anglaise
Chocolate Crème Brulee

$30 per person