The Pearl Buffet  
February 15, 16, 17  

**SALADS**  
Mixed Baby Greens with a Japanese Daikon, Maui Onion, Soy Dressing  
Olive Oil Grilled Spring Harvest Vegetables with Nalo Farms Creamy Herb Dressing  
Sesame Ahi & Bay Shrimp Poké Salad with Orzo Pasta  
Roasted Moloka’i Sweet Purple Potato & Ulu Salad, Creamy Wasabi, Nori & Scallions  
Mozzarella Roulade of Prosciutto  
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 with Shiitakes and a Togarashi Sesame 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  

**DESSERT ASSORTMENT**  
$35 per person