The Pearl Sweetheart Buffets  
February 14, 15, 16

**SALADS**
Mixed Baby Greens with Maui Onion Rice Wine Soy Vinaigrette  
Sesame Ahi Poké with Orzo Pasta Salad  
Chirashi Seafood Bowl of Bay Shrimp and Sashimi Grade Fish  
Roasted Yukon Gold Potato & Caramelized Ewa Sweet Onion Salad, Creamy Garlic & White Truffle Dressing  
Southeast Asian Style Green Papaya Salad  
Lentils with Mushrooms, Mustard Walnut Vinaigrette  
Hearts of Artichoke with Calamata Olives, Tomatoes & Hari Coverts

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

**ENTREES**
Roasted Prime Rib of Beef with Red Wine & Thyme jus, Creamy Horseradish  
Miso Salmon & Furikake Island Fish, Shiitakes, Spicy Sesame Togarashi Buerre Blanc  
Eggs Benedict with Ham and Gruyere Cheese. Whole Grain Mustard Hollandaise  
Baked Okinawan Purple Potatoes with Honey & Marshmallow Glaze  
Selection of Fresh Stir Fried Vegetables  
Steamed Jasmine rice  
Garlic Mashed Potatoes  
Assorted Rolls and Lavosh

**DESSERTS**
Chocolate Crème Brulee  
Leeeward Coco Puffs

$35 per person