The Pearl Sweetheart Buffet  
February 13, 14, 15 2019

SALADS
Mixed Baby Greens, Dean Okimoto’s Creamy Herb Dressing  
Grilled Broccolini, Butternut Squash, Bacon, Caramelized Onions, Golden Raisins  
Israeli Cous Cous, Goat Cheese, Arugula and Tropical Mango Salad  
Roasted Okinawan Sweet Potato and Ulu Salad, Creamy Wasabi Truffle Nori Dressing  
Roasted Beet Salad with Charred Lemon Vinaigrette  
Southeast Asian Beef Salad with Fresh Lime Nouc Cham  
House Made Oven Roasted Roma Tomato & Fresh Bocconcini Salad

GARGE MANGER
Charcuterie Platter: Turkey & Pork Pate’Encroute, Roasted Veg. Terrine, Lomi Salmon & Poi Terrine  
Cold Smoked Salmon with Traditional Garnishes  
Assorted Hors D’ouvres: Smoked Pipikaula Duck Breast, Genos Salami & Sopressa, Assorted Cheeses

ENTREES
Roasted Prime Rib of Beef with Red Wine Thyme Jus, Creamy Horseradish  
Eggs Benedict, Ham, Gruyere Cheese, Whole Grain Mustard Hollandaise  
Miso Glazed Salmon, Shiitakes, Spicy Sesame Togarashi Butter  
Baked Ham with Madeira Glaze and Lilikoi Golden Raisin Sauce  
Scalloped Potatoes  
Steamed Jasmine Rice  
Selection of Fresh Stir Fried Vegetables  
Assorted Rolls and Lavosh

DESSERTS
Chocolate Crème Brulee  
Leeward Coco Puffs

$35 per person