The Pearl February Buffet  
February 19, 20, 21 2020

**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 “Smoked Meat” with Fresh Lime Nouc Cham  
Ahi Tataki, Hawaiian Chili Pepper Water Ponzu

**GARGE MANGER**

Sliced Chicken Galantine with Cranberry Country Mustard  
Cold Smoked Salmon with Traditional Garnishes  
Smoked Pipikaula Duck Breast, House Made Country Pate  
Fresh Mozzarella Roulade with Oven Dried Tomatoes, Balsamic Reduction & EVOO Drizzle

**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