The Pearl Fall Buffet  
September 26, 27, 28

**SALADS**

Mixed Baby Greens with Maui Onion Rice Wine Soy Vinaigrette
Sesame Shrimp & Ahi Poke Orzo Pasta Salad
Aburaage Tofu & Kahuku Sea Asparagus Salad, Braised Daikon, Yuzu White Soy
California Quinoa Salad, Edamame, Sweet Peppers, Orange & Almonds
Big Island Smoked Meat Salad
Korean Seafood Kook Soo
Roasted Eggplant with Kimpira Gobo

**COLD MEATS**

Charcuterie Board (Pate Encroute, Chicken Liver Mousse Pate, Vegetable Terrine, Smoked Duck Pastrami, Cheese, Pickles and Giardinera)
House Smoked Scottish Salmon with Traditional Garnishes

**ENTREES**

Roasted Prime Rib of Beef with Red Wine Thyme jus, Creamy Horseradish
Miso 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
Buttered Parsley Potatoes
Assorted Rolls and Lavosh

**DESSERTS**

Leeward Coco Puffs
Chocolate Crème Brulee

$35 per person