



Herringbone

# NEW YEARS EVE

*Course Menu* SUNDAY, DEC 31<sup>ST</sup>, 2023  
\$130 PER PERSON

## *First Course*

(CHOICE OF ONE)

• **VENISON CARPACCIO** •

MAUI NUI VENISON, BABY MIZUNA, KUNIA COUNTRY FARMS KOLOHE MIX, FRIED CAPERS, MUSTARD AIOLI, CRISPY GARLIC, SHAVED GRANA PADANO CHEESE, BLOOD ORANGE EVOO

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• **GREEN PAPAYA SALAD** •

LOCAL GREEN PAPAYA, CUCUMBER, THAI CHILI VINAIGRETTE, FRESNO CHILI PEPPER, ARUGULA, AVOCADO, LIME

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• **KIAWE SMOKED SALMON CAESAR** •

HOUSE SMOKED SALMON, GEM LETTUCE, SOFT POACHED EGG, IKURA, HERBED CROUTONS, PARMESAN CRISP

## *Second Course*

(CHOICE OF ONE)

• **SHRIMP & GRITS** •

SHRIMP, WHITE GRITS, GREEN THAI CURRY SAUCE, BASIL OIL, CRISPY GARLIC

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• **ROASTED KABOCHA SQUASH BISQUE** •

PUFF PASTRY, WHITE TRUFFLE OIL, LEMON MASCARPONE CHEESE

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• **RED BEET GNOCCHI (VEGETARIAN)** •

ROASTED KABOCHA SQUASH, GOAT CHEESE, WHITE TRUFFLE OIL, MACADAMIA NUTS, GRILLED ASPARAGUS

## *Third Course Entrée*

(CHOICE OF ONE)

• **TARO CHIP CRUSTED SNAPPER** •

BRANDA DE MORUE, SAUTEED SPINACH, LEMON/CAPER BUERRE NOISSETTE

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• **SEAFOOD BOUILLABAISSE** •

SHRIMP, MUSSELS, MANILLA CLAMS, LOCAL FISH, PORTUGUESE SAUSAGE, BAGUETTE

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• **BEEF TENDERLOIN "OSCAR" STYLE** •

SNOW CRAB, BEARNAISE SAUCE, WHIPPED POTATO, GRILLED ASPARAGUS

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• **AGEDASHI TOFU (VEGAN)** •

SEAWEEED CONSOMMÉ, CRISPY SHIITAKE MUSHROOM, PICKLED GINGER, SCALLIONS, PEA TENDRILS

## *Dessert Course*

• **CHOCOLATE FIREBALL** •

IL GELATO FRENCH VANILLA GELATO, VANILLA WHIPPED CREAM, RASPBERRY SAUCE, BERRIES