



HOLIDAY
DINING
CELEBRATIONS

2011

THE MAUNA LANI BAY
Hotel and Bungalows · Hawaii

CANOEHOUSE

CHRISTMAS DINNER

SUNDAY, DECEMBER 25, 2011
5:30 PM – 8:30 PM

Starters

Ahi Poke with Ocean Salad 16
Green Onions, Ogo, Shoyu

Escargot 18
Traditional Preparation with Garlic Herb Butter
Toasted Baguette

Oyster Casserole 24
Applewood Smoked Bacon, Roasted Hilo Corn
Chili Cream, Sea Urchin Butter

House Cured Gravlax 18
Salmon Caviar, Dill Crème Fraiche, Pumpernickel Bread

Crisped Kalua Pork Roll 17
Pickled Vegetables, Sweet Chili Dipping Sauce

Soup and Salad

Truffled Parsnip and Chestnut Bisque 15
Duck Confit

Keahole Lobster Salad 24
Waimea Field Greens, Avocado Mango Relish,
Cilantro Aioli

Hirabara Farms Baby Lettuces 15
Mauna Lani Herbs, Roasted Waimea Beets,
Ahaloa Goat Cheese, Tomato Confit

**Organic Butter Lettuce
with Crisp Maui Onions** 18
Maytag Blue Cheese, Candied Walnuts, Aged Balsamic

**Baby Hearts of Romaine
with Warm Salt Cod Brandade** 18
Garlic Crostini, Shaved Parmesan

DINING RESERVATIONS 808-881-7911

CANOEHOUSE

CHRISTMAS DINNER

Entrees

Ono 36

Seared Tataki Style, Garden Greens, Fingerling Potatoes
Pickled Ginger Vinaigrette

Mahi Mahi 38

Garden Herb Grilled, Waipio Fern Shoots, Pineapple Relish
Black Forbidden Rice, Thai Curry Sauce

Hawaii Island Shellfish Bowl 37

Prawns, Scallops, Clams, Mussels, Hawaiian Fish
Kaffir Lime Coconut Broth

Kona Shrimp and Calamari Scampi 39

Wilted Spinach, Roasted Tomatoes, Jasmine Rice

Hamakua Farms Mushroom Risotto 34

Honshimeji and Ali'i Mushrooms, Kabocha Squash
Truffled Mascarpone, Sherry Froth

Roast Free Range Turkey 38

Cornbread Stuffing, Li Hing Pineapple Cranberry Relish
Whipped Potatoes, Glazed Winter Vegetables, Giblet Gravy

Big Island Veal Osso Bucco 39

Saffron Risotto, Broccolini, Gremolata

Roast Christmas Goose 39

Braised Red Cabbage, Leg Confit, Pomegranate
Cinnamon and Star Anise Poached Pears

Beef Tenderloin 48

Roasted Fingerling Potatoes, Maytag Blue Cheese
Herb Salad, Truffle Vinaigrette

Desserts 10

Traditional Christmas Yule Log ~ Coconut Crème Brûlée
Mac Nut Biscotti ~ Eggnog Cheesecake ~ Pineapple Tart Tropezienne

Waialua Chocolate Dome

Ice Cream with Chocolate Dipped Shortbread Cookie

Choice of: Pumpkin White Chocolate, Hawaiian Vanilla, Kona Coffee, Black Sugar

Guinness Milk Chocolate, Lavender Honey, Green Tea, Chocolate Mac Nut

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B A Y T E R R A C E
C H R I S T M A S B U F F E T

SUNDAY, DECEMBER 25, 2011
5:30 – 8:30 PM

Mauna Lani Eggnog

Starters

Truffled Parsnip and Chestnut Bisque
Hirabara Farms Field Greens
Baby Hearts of Romaine ~ Marinated Grilled Island Vegetables
Somen Noodle Salad with Teriyaki Chicken
Rock Shrimp with Watercress
Chilled Kona Shrimp and Snow Crab Claws
Tropical Hawaiian Fruit ~ Selection of Imported and Domestic Cheeses
Holiday Bread Display ~ Rosemary and Parmesan Focaccia

Sushi Station

Chef's Selection of Maki and Nigiri Sushi

Carving Station

Slow Roasted Peppered Prime Rib
with Caramelized Pearl Onions and Green Beans

Maple and Thyme Roasted Pork Steamship
Savory Apple and Raisin Bread Pudding, Sauternes Pommery Sauce

Holiday Roasted Turkey, Cornbread Stuffing
Li Hing Pineapple Cranberry Relish
Thyme Biscuits with Lavender Honey Butter, Giblet Gravy

Big Island Style Day Boat Fish Stew
Garlic Saffron Aioli, Croutons

Sides

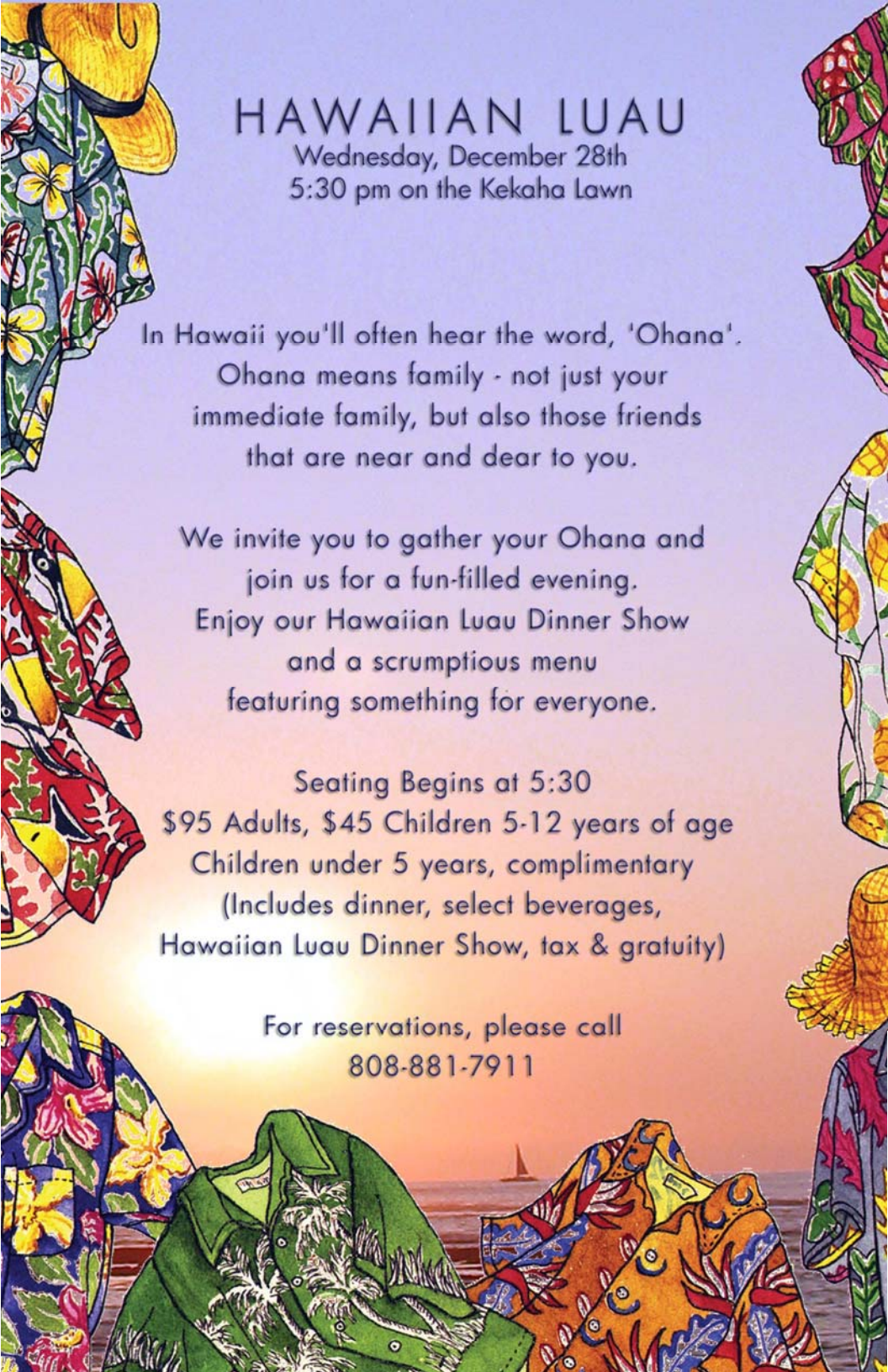
Roasted Winter Vegetables ~ Yukon Gold Potato Puree
Keahole Lobster and Truffled Mac and Cheese
Herb Roasted Fingerling Potatoes ~ Steamed Jasmine Rice

Desserts

Christmas Yule Log ~ Maple Macadamia Nut Tart ~Coconut Crème Brulee
Eggnog Cheesecake ~ Linzertorte
Pineapple Tart Tropezienne ~Waiialua Chocolate Layer Cake
Christmas Cookies, Gingerbread Bars, Candied Caramel Popcorn

\$85 FOR ADULTS ~ \$35 FOR CHILDREN 5 - 12, CHILDREN UNDER 5 YEARS COMPLIMENTARY
(PLUS TAX & GRATUITY)

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HAWAIIAN LUAU

Wednesday, December 28th
5:30 pm on the Kekaha Lawn

In Hawaii you'll often hear the word, 'Ohana'.
Ohana means family - not just your
immediate family, but also those friends
that are near and dear to you.

We invite you to gather your Ohana and
join us for a fun-filled evening.
Enjoy our Hawaiian Luau Dinner Show
and a scrumptious menu
featuring something for everyone.

Seating Begins at 5:30
\$95 Adults, \$45 Children 5-12 years of age
Children under 5 years, complimentary
(Includes dinner, select beverages,
Hawaiian Luau Dinner Show, tax & gratuity)

For reservations, please call
808-881-7911

CANOE HOUSE

NEW YEAR'S EVE DINNER

SATURDAY, DECEMBER 31, 2011
5:30 – 10:00 PM

Amuse

Warm Pacific Oyster with Champagne Sabayon
Smoked Trout Caviar and Organic Fennel Puree

Starter

Kona Kampachi Carpaccio
Sumac Compressed Watermelon, Pickled Cucumber
Shiso Emulsion

Second Course

Seared Day Boat Scallop with American Caviar
Curried Apple and Celery Root Puree, Sea Urchin Butter
Hirabara Greens Herb Salad

Third Course

Duo of Keahole Lobster
Butter Poached Medallions, Lobster Ravioli
Wilted Spinach, Glazed Waimea Beets

Fourth Course

Beef Tenderloin with Rougie Foie Gras
Shaved Black Winter Truffles
Potato Mouseline, Hon Shimeji Mushrooms
Perigourdine Sauce

Dessert

Gold Leaf Dusted Waiialua Chocolate Dome
Chocolate and Raspberry Cognac Mousse
Crème de Cassis Coulis

Midnight Champagne Toast
Poolside under the Fireworks

\$180 PER PERSON
(PLUS TAX & GRATUITY)

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NEW YEAR'S EVE
OCEANFRONT BUFFET
SATURDAY, DECEMBER 31, 2011
7:00 PM - 10:00 PM

Soup

Keahole Lobster Bisque

Seafood Bar

Oyster on the Half Shell ~ Chilled Kona Prawns
Snow Crab Legs and Crab Claw Cocktail
Yuzu Chili Pepper Water, Ume Cocktail Sauce
Kona Mussels, Saffron Aioli, Seared Ono, Tataki Style
Nigiri and Maki Sushi ~ Hawaiian Ahi Poke with Ocean Salad

Salads

Hirabara Mixed Greens ~ Charred Baby Hearts of Romaine
Tako with Soy Braised Potato ~ Fried Shrimp Poke, Asian Slaw,
Kohlrabi, Spicy Maple Slaw
Grilled Vegetable Platter ~ Roasted Beets
Puna Goat Cheese, Pistachios, Truffled Bacon Emulsion
Selection of Imported and Domestic Cheese
Tropical Fresh Fruit ~Holiday Bread Display

Chef's Station

Crab and Asparagus Crusted Beef Tenderloin, Bernaise Sauce
Klawe Smoked and Braised Pork Loin, Apple and Raisin Chutney
Steamed Whole Fish ~Chinatown Chicken ~ Steamed Chinese Buns
Dim Sum: Potstickers, Hau Gau, Pork and Shrimp Shumai, Char Siu Boa

Sides

Nishime Style Vegetables ~Roasted Market Vegetables
Whipped Potatoes ~Truffled Macaroni and Cheese
Coconut Sticky Rice ~ Lo Mein Noodles

Desserts

Financier Cake ~ Black Forest Cake ~ Waimea Strawberry Mango Mousse
Mocha Opera Cake ~ Tropical Trifle ~ Assorted Tarts ~ Coconut Mochi
Sundaes and Floats ~ Give Me S'mores

\$150 FOR ADULTS ~ \$60 FOR CHILDREN 5 - 12,
(INCLUDES TAX & GRATUITY)
CHILDREN UNDER 5 YEARS, COMPLIMENTARY

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email: concierge@maunalani.com

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www.maunalani.com

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