



The Captain's Table

We invite you to experience the culinary creations of Chef de Cuisine, Allan Nagun as he presents "The Captain's Table" Blind Tasting Menu. Chef Nagun's culinary flair will inundate you with originality and his take on Hawaii Regional Cuisine. Chef Nagun will source locally sustainable products for your dinner with 85% of your meal being sourced from the Island of Hawaii. Menus will be seasonal, exciting and personalized. It's an interactive, fun, educational evening as the chef presents each course with wine pairings.



THE
CANOEHOUSE

The Captain's Table

Sample Five Course Tasting Menu

NO KE ALOHA O KA MEA'AI
For the Love of Food

WILD

Prawns, Fresh Coconut, Basil

STUFFED

Romanesco, House Goat Cheese Boursin

CRISPY

Lobster Fried Rice, Salted Radish Salad

BRAISED OR ROASTED

Beef Neck, Parisian Heirloom Potato
Black Garlic Chimichurri

HAWAIIAN

Baked Macnut Ice Cream 151

Disclaimer: Chef Nagun will create a unique personalized menu selecting seasonal fresh ingredients.

\$150 per person

From \$210 per person with wine pairings
(plus tax & gratuity)

For Reservations, call 808-881-7911
or email canoehouse@maunalani.com

Minimum 2 people, Maximum of 8
Available Thursday, Friday and Saturday
48-hour advance reservation required

Discounts do not apply.
Complimentary Valet Parking

Effective 11.01.17