

SHARE THE STARS

Private Dining

Offered between 6:30 and 8:00pm

48-hour notice required.

Enjoy a moonlit dinner with your someone special under the star filled skies of Kauai; the same night sky that guided the first Polynesians to the Hawaiian Islands. You will find your self drifting in paradise with all of your senses tantalized at once. From the soft fragrance of the tropics and the lapping of the waves on shore to the delectable culinary creations, it is an evening that you will both cherish forever. Your beach side dining experience comes complete with a fully set table, your own personal server, a complimentary bottle of our House Sparkling Wine, and a delectable assortment of our Chef's specialties. Choose your menu from our four course selections. These delicious, imaginative menus change seasonally focusing on freshness and quality ingredients. Each meal is a unique and pleasurable experience that cannot be simply expressed in words, so please come and join our "Ohana" for an unforgettable evening.

For information on the seasonal menu selections and reservations

Please call extension #54.

Freshly brewed coffee, decaffeinated coffee or assorted herbal teas are included.

\$500.00 per couple

\$250.00 per additional person

Share the Stars with your beloved between 6:30 p.m. and 8:00 p.m.

Hawaii State Tax and 19% Service Charge Included.

The service charge includes a gratuity. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees.

Price subject to change at anytime.

Cancellation fee \$50.00 if less than 24 hours notice

SHARE THE STARS

CHOICE OF ONE

AHI SASHIMI "WAFU STYLE"

FURIKAKE SEARED W/ RED RADISH OROSHI KAUAI FARMS CUCUMBER & HABANERO-YUZU PONZU

AHI POKE

IN A SESAME SEAWEED RICE CRACKER & WASABI ESPUMA

KAUAI SWEET SHRIMP SUMMER ROLLS

W/ MACADAMIA NUT SAUCE & NAPA CABBAGE CHOW-CHOW

JUMBO LUMP CRAB CAKES

THAI BASIL AIOLI, TOMATO-GINGER RELISH, AVOCADO MOUSSE

SAMOSAS

FILLED WITH POTATOES & GRILLED VEGETABLES, MANGO CHUTNEY & SPICY GARLIC DIPPING SAUCE

CHOICE OF ONE

COCONUT SHRIMP & CRAB CHOWDER

APPLE SMOKED BACON & POTATOES

GARDEN ISLE SALAD

BABY LETTUCES IN A TROPICAL PAPAYA SEED DRESSING, HAWAIIAN HEARTS OF PALM, CARROTS & CUCUMBERS

BABY ROMAINE

CREAMY MAUI ONION AND GARLIC DRESSING, SHAVED FENNEL, MANCHEGO CHEESE, SWEET BREAD CROUTONS & HAWAIIAN CHILI PEPPER OIL

KAUAI FRESH FARMS VINE RIPE TOMATO TERRINE

MICRO ARUGULA, HIBISCUS VINAIGRETTE, BACON LARDONS & AERATED MAYTAG BLUE CHEESE

CHOICE OF ONE

MACADAMIA NUT CRUSTED MAHIMAH

W/ COCONUT JASMINE RICE, BABY BOK CHOY, TROPICAL RUM SAUCE & PAPAYA-AVOCADO RELISH

GRILLED AHI

W/ ROASTED GARLIC HOLLANDAISE, FOIE GRAS FRIED FORBIDDEN BLACK RICE, PEA SHOOTS & TRUFFLE-MISO-EGGPLANT SAUCE

HAWAIIAN CATCH

SOY GINGER GLAZED & STUFFED W/ WASABI'D KAUAI SHRIMP AND LOBSTER, YUKON MASHED POTATOES, ASPARAGUS & LEMON-GINGER BEURRE BLANC

PRIME RIB

HAWAIIAN SALT & GARLIC RUBBED W/ YUKON MASHED POTATOES, BROCCOLINI, SAUTEED MUSHROOMS, TRUFFLED JUS & HORSERADISH CREAM

SURF & TURF

FILET OF BEEF W/ KAUAI SWEET SHRIMP, SPINACH, SAUCE BORDELAISE & LEMON-GINGER BEURRE BLANC

CHICKEN

PAILLARD BREAST, W/ PRESERVED MEYER LEMON-TOMATO COCONUT JASMINE RICE & BABY BOK CHOY

TOFU "HIRYOZU"

SESAME SOMEN NOODLES, STIR FRIED VEGETABLES, TOMATO GINGER RELISH, AND SWEET SOY DRIZZLE

CONSTELLATION OF DESSERTS