

red salt

NEW YEAR'S EVE MENU

105 PER PERSON

Select one dish for each course

APPETIZER

Hamachi Sashimi

Yuzu Vinaigrette, Crispy Lotus Root, American Paddlefish Caviar

Crispy Crab Cake

Pineapple Manga Salsa, Lemon Remoulade, Basil Oil

Heart of Palm Salad

*Kailani Farm Greens, Hearts of Palm, Honey Sherry Vinaigrette,
Heirloom Tomatoes, Cucumber*

ENTREE

Wagyu Beef Tenderloin

Wild Mushrooms, Edamame, Truffle Butter, Red Wine Demi

Seared Ono

Creamy Vegetable Risotto, Coconut Curry Broth

Butter-Poached Lobster Tail

Truffle Mashed Potatoes, Arugula, Tomato Relish, Champagne Butter Sauce

DESSERT

Lemon Tart

Fresh Berry Compote, Vanilla Whipped Cream

Triple Chocolate Mousse Cake

Raspberry Coulis

PETIT FOURS

*Consuming raw or undercooked foods can increase your risk of food borne illness.