SUNSET DINNER SAIL

APPETIZERS

MOZZARELLA CAPRESE SKEWERS

Buffalo Mozzarella, Macademia Nut Pesto, Balsamic Reduction

TERIYAKI MINI MEATBALLS

Spiced Mango-Pineapple Chutney, Ginger Teriyaki

GRECIAN SALAD

Cucumber, Red Onion, Roma Tomato, Bell Pepper, Kalamata Olives, Feta Cheese, Quinoa, Lemon-Herb Dressing

ENTREES

CURRY MARIANATED FRESH HAWAIIAN FISH

Ginger-Curry Marinade, Blackened Spiced, Kumu Farms Papaya Salsa, Curry Burre Blanc

BEEF SHORT RIB

Truffle-Teriyaki Braised Beef Short Rib with Wild-Mushroom Demi-Glace

VEGETARIAN (option)

Honey-Miso Glazed Tofu, Kumu Farms Papaya Salsa, Curry Burre Blanc

SIDES

COCONUT WHIPPED MOLOKA'I SWEET POTATOES

KIMCHI WOK FRIED GREEN BEANS

DESSERT

COCONUT CRUSTED BROWNIE POP

OPEN BAR:

Fe a turing our very own "Ter alani Suns et Cocktail", White Wine, Sparkling Rose, Beer on Tap, Mai Tai, Vodka, Rum and Mixers Assorted Soft Drinks, Tropical Juices and Water. For Guests 21 and Over with Valid Picture ID.