

# Hula Grill

KAANAPALI

## CHEF'S TASTING MENU

AVAILABLE 4:30-5:15 NIGHTLY | \$34

2 course tasting menu of chef selections. enjoy one item from each category

### choose one **PŪPŪS**

#### **POTSTICKER SURF & TURF**

lobster, shrimp, & scallop, guava plum sauce, kalua pork, ponzu dipping sauce

#### **LOCALICIOUS SALAD**

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing

#### **FRESH TOMATO SOUP**

local tomatoes blended with basil & olive oil, surfing goat cheese, focaccia crostini

#### **KIAWE ROASTED VEGETABLE DIP**

served chilled with maui's surfing goat cheese & wood baked naan bread



### **ENTRÉES** choose one

#### **MACADAMIA NUT CRUSTED FISH**

coconut sesame rice, maui gold pineapple beurre blanc

#### **KIAWE WOOD GRILLED FISH**

sautéed local vegetables, red quinoa, surfing goat cheese, aged balsamic

#### **HAWAIIAN SALT RUBBED STEAK\***

greater omaha's corn fed angus beef, yukon gold mashed potatoes

#### **MANGO BBQ DUROC PORK RIBS**

yukon gold mashed potatoes, local cucumber namasu

### **DESSERTS** à la carte

#### **ORIGINAL HULA PIE**


chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 15

#### **PINEAPPLE UPSIDE-DOWN CAKE**

homemade caramel rum sauce | 14

#### **PONO PIE**

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust | 14  
*gluten, sugar & dairy free*

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

20% gratuity is requested from all parties of eight or more.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness