

Fresh Island Fruits and Seasonal Berries, Local Puna Papaya, Sweet Pineapple & Seasonal Berries Belgian Waffles, Strawberries, Macadamia Nuts, Powdered Sugar, Pure Maple, or Coconut Syrup

Traditional Eggs Benedict, Poached Eggs & Canadian bacon on toasted English muffin with Rich Hollandaise Bacon, Country Link, & Maui Pineapple Sausage Omelets "a la minute", Choice of ham, mushrooms, fresh herbs, onion & tomato; bell pepper, bacon, salsa, & cheddar, mozzarella, or swiss cheese, Imported and Domestic Cheese

Selection of Charcuterie with Relish and Mustard, Fresh Vegetable "Crudite" Platter with Ranch Dip Fresh Island Ahi Sashimi with Shoyu & Wasabi, Shrimp Cocktail and Crab Claws Sushi Bar, Just Made Caesar Salad,

Steamed Dim Sum Basket with Sweet- Chili & Cilantro or Shoyu-Mustard Dipping Sauces Hirabara Farms Baby Greens, Waimea Tomatoes, Housemade Dressings, Grilled Waimea Vegetable Salad

Chef's Smoked Salmon with Maui Onions, Capers, and Cream Cheese, Marinated Mushrooms Bay Shrimp & Waterchesnut Salad, Herbed Pasta Salad, Artichoke Hearts with Herb Vinaigrette Waimea Tomato & Sweet Maui Onion Salad, Bakery Fresh Breads & Butter

> Keahole Lobster Bisque, Black Truffles Smoked Big Island Prime Rib, Horseradish & Romesco Sauces

HOT ENTREES

Day Boat Catch, Thai Red Curry Vinaigrette, Roasted Peanut Crust, Grilled Herb Chicken, Portuguese Rice Stuffing,

Pan Juices, Orchiette Pasta" Mac & Cheese", Parmesan Bread Crumbs, Housesmoked Bacon Big Island Vegetables, Steamed Rice, Blue Cheese Potato Gratin, Shrimp & Vegetable Tempura, Prepared by our Brunch Chef

Build-Your-Own Ice-Cream Sundae, Our Pastry Chef's Selection of Pastries, Cakes, and Pies

\$50.00/\$25.00 Exclusive of tax and gratuity

For information and reservations, please call 882-5810