



DISTILLED *Spirits* DINNER

WITH GLACIAL LAKES DISTILLERY

PASSED APPETIZERS

Kakui Nut Ahi Poke

Crispy Wontons,
Pickled Cucumber Caviar

Prosciutto-wrapped Cantaloupe Kabob

Fresh Mozzarella, Aged Balsamic

1ST COURSE

King Crab Vol-au-Vent

Avocado Mousse,
Grilled Asparagus,
Port Wine Reduction

2ND COURSE

Grilled Romaine Salad

Whiskey-braised Pork Belly,
Pickled Maui Onions,
Soft-poached Egg,
Gorgonzola Fondue

3RD COURSE

Porcini-dusted Filet Mignon

Truffle Risotto,
Charred Heirloom Tomatoes,
Roasted Brussels Sprouts

DESSERT COURSE

Hazelnut Craisin Ice Cream

Belgium Chocolate Mousse,
Frangelico Tuile, Berries



GRAND VIEW

- LODGE -

SPA & GOLF RESORT

