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