

# pō'ahā (thursday) at the kai market dinner table

---



## **chef carving station**

steamed whole local onaga (long tail red snapper) chinese style with chinese parsley and lemongrass flavored soy sauce, singed with a hot peanut oil

alae salt crusted slow roasted prime rib with horseradish sour cream and natural au jus

## **hot offerings**

red wine braised boneless short ribs with roasted hamakua tomatoes

chinese salt and pepper head-on kahuku shrimp

garlic slow poached chicken with soy ginger sauce

crispy cake sun noodle with baby bok choy and shrimp

szechaun style ma'o farm japanese eggplant

kukui brand kim chee portuguese sausage "local" style fried rice

hawaiian style ni'ihau seafood chowder with clams, island fish, shrimp, and hawaiian taro

garlic potato au gratin

island style marinated pork chop with lehua honey kumquat glaze

## **cold offerings**

ahi poke hawaiian style

kim chee marinated tako (octopus) poke

fresh island sashimi served with japanese daikon and wasabi

asian inspired edamame salad with hamakua teardrop tomatoes and maui surfing feta cheese

kula strawberries and waimanalo spinach salad topped of with candied walnuts

thai inspired noodle salad with macadamia nuts and fresh nalo herbs

shrimp and mussel salad

## **sweet offerings**

mango and papaya crumble

portuguese sweet bread pudding

crème brûlée

chocolate haupia

haupia & macadamia nut trifle

mochi



*to ensure that all our selections are a reflection of the freshest, seasonal ingredients, all items are subject to change based on local availability*