

## EASTER SUNDAY BRUNCH

Sunday, April 1<sup>st</sup>, 2018 9:30 a.m. to 1:30 p.m.

### FROM THE SEA

beet cured gravlox with classic condiments (GF)  
ahi & hamachi sashimi, shoyu & wasabi (GF)  
poached shrimp, pacific oysters, snow crab clusters, mango cocktail sauce (GF)  
island style ahi poke  
limu and hamakua mushroom poke (Vegan)  
sushi selection of nigiri and maki sushi

### SEASONAL FAVORITES – Soups, Salads, and More

kahuku corn bisque, with lobster and chives (GF)  
artisanal cheeses with assorted baked rolls, lavosh & crostini  
charcuterie display with assorted mustards and condiments  
maine lobster salad, shaved hearts of palm, citrus, arugula (GF)  
ho farm tomato & mozzarella caprese, aged balsamic vinaigrette (V,GF)  
waialua asparagus, shaved asiago cheese, sliced almonds, edamame, champagne vinaigrette (V,GF)  
butter lettuce, olives, fingerling potato, haricot vert beans, cherry tomato, roasted red bell peppers, chopped egg, caper, and chives, mustard-shallot vinaigrette (V,GF)  
salmon and watercress salad, yuzu soy vinaigrette  
baby romaine caesar, shaved parmesan cheese, focaccia garlic croutons

### OMELET TABLE – PREPARED TO ORDER

bay shrimp, ham, sausage, bacon, hamakua mushrooms, cheddar cheese, swiss cheese, bell peppers, maui onion, big island tomatoes and spinach

### CARVERY

hawaiian salt crusted prime rib (GF) , au jus, creamy horseradish, potato rolls  
roasted suckling pig, steamed bao, plum sauce, hoisin sauce, scallion and cilantro

### SIGNATURE ENTREES

steamed island snapper, fennel, tomato and citrus relish (GF)  
crispy lemon chicken breast, sautéed kale, preserved lemon  
coconut curry broth, poached prawn, scallop, clam, snow crab (GF)  
roasted duck, blood orange, star anise  
classic benedict, hollandaise  
lililkoï and lehue honey baked ham, mango chutney (GF)  
creamy mascarpone whipped potatoes (V, GF)  
garlic and herb sautéed spring vegetables (VEGAN, GF)  
saffron lemon jasmine rice, cranberry, cashew, herbs (VEGAN, GF)  
crispy applewood smoked bacon (GF)  
roasted portuguese sausage

### DESSERT TABLE

mango cheese cake, coconut cake, moana carrot cake (V), strawberry shortcake (V), easter bunny blueberry cup cake (V), haupia cream puff (V), chocolate mousse cake, macadamia nut cream tart, pineapple bread pudding with vanilla sauce (V), lililkoï panna cotta (GF), caramel custard (GF), hot cross buns

**Includes Coffee or Tea**

**Adults - \$85 per person**

**Children (6-12) - \$40 per person**

For reservations please call The Dining Reservations Center at (808) 921-4600 between the hours of 8:30am–7:00pm HST (8:30am-5:00pm Sun). We may also be contacted via e-mail at [centraldiningreservations@pleasant.net](mailto:centraldiningreservations@pleasant.net)

Beverages, gratuity and tax are additional. Parties of 6+ are subject to 18% service charge. Menu items subject to change without notice.