

beachhouse  
at the moana  
vibrant island cuisine

Valentine's Day Dinner 2018

WEDNESDAY, FEBRUARY 14

5:30 pm – 9:30 pm

*Celebrate this special holiday with a special Dinner Menu created by the talented Chef de Cuisine David Lukela, featuring locally sourced meats, seafood, and produce whenever possible.*

FIRST COURSE

Duck confit, rocket, pomegranate, hazelnut, aged balsamic

SECOND COURSE

Seared foie gras, pickled rhubarb, strawberry soup, candied sesame, brioche

ENTRÉE (CHOICE OF)

Ahi au poivre, pomme puree, asparagus, cioppolini, heirloom tomato

or

Braised shortrib, sunchokes, maitake, pickled heart of palm, charred scallion

or

Pan roasted Jidori chicken, truffle coulis, heirloom carrots, pomme puree

or

Beach Bim Bop

*with kalbi alii mushrooms, fiddlehead fern salad, kim chee brussel sprouts, pickles, hapa rice, egg, house kochujang*

DESSERT

Chocolate crunch bar, red berry macaron ice cream sandwich

**\$85.00 PER PERSON**

**(ADD \$35.00 WITH WINE PAIRINGS)**

*Beverages, gratuity and tax are additional. Parties of 6 or more are subject to an 18% service charge.*

*Menu items subject to change without notice.*

For reservations please call Dining Reservations at (808) 921-4600 between the hours of 9:00 am – 5:00 pm HST daily. We may also be contacted via e-mail at [tdrc.waikiki@starwoodhotels.com](mailto:tdrc.waikiki@starwoodhotels.com)