

HULA GRILL WAIKIKI
NEW YEAR'S EVE
MENU 2018

PUPU

Surf and Turf

Ahi Poke Taco and Kabayaki Duroc Rib

FROM THE GARDEN

Pineapple and Greens

Maui gold pineapple, watermelon radish, shaved beets, Nalo greens, spiced mac nuts, goat cheese, crispy quinoa, yuzu herb vinaigrette

OR

Localicious

Nalo farm greens, Kahuku sea asparagus, sweet Ewa onion, hearts of palm, Ho Farms tomatoes, miso lime vinaigrette

ENTRÉES

Duo of Hawaiian Fish

Inamona Crusted Fish
Chili Lime Grilled Fish
Okinawan Sweet Potato
Grilled Hearts of Palm and Lump Crab Salad
Calamansi Emulsion

Bone In Beef Short Rib

Coconut Taro Mash
Roasted Alii Mushrooms, Nalo Arugula,
Truffle Demi Glaze

Hula Grill Cioppino

Tristan Lobster, Kauai Prawns, Diver Scallop
Hawaiian Octopus and Grilled Nairagi
Saffron Lemongrass Broth and Garlic Focaccia Crostini

Adobo Braised Duroc Pork Shank

Chorizo and Sweet Potato Hash
Grilled Kahuku Corn
Adobo Demi Glaze

DESSERT

Chocolate Haupia Pie

Ginger Cake, Chocolate Mousse,
Haupia Pudding, and Ginger Gelato

