



## CHEF GLENN - SAMPLE MENUS

### MENU 1

Crab cakes with avocado salsa and sweet Thai chili sauce

Kale Caesar Salad with homemade sourdough croutons

Filet Mignon finished with red wine reduction, served with horseradish Yukon gold mashed potatoes

Strawberry Shortcake made with ripe Kula Strawberries

### MENU 3

Bruschetta topped with thinly sliced Island Beef and brie

Arugula salad with grape tomatoes, Maui onion, and blue cheese dressed with balsamic vinaigrette

Pan seared pork tenderloin with port wine cherry sauce served with caramelized vegetables and oven roasted potatoes

Warm pineapple compote served over vanilla bean ice cream

### MENU 2

Haiku baby green salad with macadamia nuts and papaya seed dressing

Fresh island ahi poke

Coconut crusted fish stuffed with crab topped pineapple Dijon buerre blanc, served with wild rice

Warm banana lumpia and coconut ice cream

### MENU 4 (VEGAN)

Tofu lettuce wrap

Eggplant caviar and homemade bread

Roasted vegetable napoleon layered with pesto, Daiya cheese and balsamic drizzle

Ginger cake with liliko'i glaze