

"Legacy"

Reception

Hawaiian Canapes

Cucumbers with Lomi Salmon topped with Dill Aioli
Baked Crab & Artichoke Tartlets
Kiawe Smoked Salmon Rolls
Grape Tomato & Marinated Mozzarella Caprese Skewers
Barefoot Bubbly Sparkling Wine

Dinner

Tropical Gazpacho

Fresh chilled cucumber and papaya tomato soup

Kona Kampachi Poke & Baby Soft Shell Crab & Lava Salt

Kampachi mixed with herbs & spices. Served with mixed Kula greens, spicy aioli, tobiko, and green onion pesto on a tempura soft shell crab.

Smoked Pork Tenderloin with 'Ahi Lipoa

Wrapped pork tenderloin roasted with lu'au leaf and 'ahi poke.

'Opakapaka Lawalu

Fresh island 'Opakapaka with pork hash Lawalu.

Dessert

Pina Colada Crème Brûlée

Served with fresh Liliko'i

Wine List

Vermonte, Chile "Primus" 2003

A blend of Carmenera, Merlot and Cabernet Sauvignon from Casablanca Valley, Chile. The wine is seamless, smooth, well structured, with nice complexity, with flavors and aromas of ripe fruit, tobacco and a little leather.

Dry Creek, Dry Creek Valley "Meritage" 2002

A "classic Bordeaux style blend"!!! Wonderful aromas, harmony and great intensity. Aromas of cherry-vanilla, roses and cassis are abundant with flavors of juicy ripe blackberries & cherries, red currants. Smooth and supple with a long, lingering finish.

Franciscan, Napa Valley Chardonnay 2004

Rich, ripe and exotic, with notes of peach, pear, apple and tropical nutty aromas. Lively and long on the palate displaying crisp citrus and granny smith apple flavors with a touch of cream.

Mondavi, Napa Valley Fume Blanc 2004

Gorgeously floral aromas, w/ vibrant pineapple and tropical fruits. Beautiful & complex, displaying a nice mix of crisp acidity and creaminess.