

THE FEAST AT MŌKAPU LŪ'AU

EKAHI *(First Course)*

'AHI POKE

ogo + kula onions + kaiware sprouts + 'alaea sea salt

PA'I 'AI

traditional poi from waikapū

HŌ'I'O SALAD

pohole fern + kula onion + haiku tomato
+ kiawe wood smoked marlin

WAIPOLI GREENS SALAD

hearts of palm + kula strawberries + radish + lilikoi dressing

GRILLED ULU SALAD

pickled onions + sea asparagus + sesame-miso vinaigrette

ELUA *(Second Course)*

PUA'A KĀLUA

traditional imu smoked pork + cabbage + hawaiian sea salt
+ crispy pork belly

LOBSTER DYNAMITE

shiitake mushrooms + red crab + yuzu tobiko
+ spicy japanese mayo

KALBI HANGER STEAK

tender marinated beef + scallions + toasted sesame

LA'AKEA FRESH CATCH

herb-marinated maui fish + calamansi vinaigrette

UPCOUNTRY ROASTED VEGETABLES

moloka'i sweet potatoes + island seasonal harvest

MAUI GOLD PINEAPPLE FRIED RICE

red pepper + edamame + kula onion + garlic + ginger

EKOLU *(Third Course)*

CHOCOLATE HAUPIA CAKE

chocolate cake + coconut pudding + whipped cream

CALAMANSI COCONUT TART

shortbread crust + coconut-citrus filling

MOLOKA'I SWEET POTATO CHEESECAKE

moloka'i purple sweet potato + graham cracker crust

PINEAPPLE UPSIDE-DOWN CAKE

 -GLUTEN-FREE  -VEGAN  -NUT-FREE  -DAIRY-FREE

All requests must be submitted prior to check-in.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*