MAUKA MAKAI

Mother's Day Brunch
Sunday, May 13,2018
10:30AM—2:30PM

Breakfast Pastries

Breakfast meats, scrambled eggs, assorted breakfast pastries

Fresh from the garden

Kula Strawberry Spinach Salad
Local strawberries, upcountry spinach, frisee, Maui onion poppy seed dressing

Upcountry Spring Mix
Island baby greens, carrots, beets, tomatoes, cucumbers, papaya seed dressing

Kula Kale
Kula farm kale, Hawaiian oranges, red onions, surfing goat chevre, toasted macadamia nuts
pomegranate vinaigrette

Fingerling Potato and Smoked Pork Salad
Roasted fingerlings, green beans, hearts of palm, free range egg, smoked pork shoulder

Pineapple Vanilla Salad
Maui Gold Pineapple, Big Island Vanilla, organic honey

Cold Seafood Display

Lemongrass Poached Shrimp
Tangy cocktail sauce, lemon

Tako Cucumber Poke
Local octopus, upcountry cucumber, kim chee

Salmon Poke
Scallions, Maui onion, lemon olive oil

'Ahi Poke
Ogo, ginger, Hawaiian salt

Chefs Carving Board

Alaea Crusted Catch
Day boat catch, local spinach, puff pastry, seafood mousse, Hawaiian salt, Thai basil olive oil hollandaise

Prime Rib
Mauka Makai dry rub, horseradish cream, Ulupalakua red wine jus

Entrees

Lobster Mac and Cheese
Cold water lobster, penne pasta, gruyere cheese, herb butter crumb

Oven Roasted Huli Chicken
Local shoyu bbq, baby bok choy

Chef's Dessert Table

$62/Adults
$31/keiki (6-12 years)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.