

# Cabana Dining Menu

Ko'a Kea Resort on Poipu Beach

## AMUSE BOUCHE (GF)

Chef's Choice

## FIRST COURSE

(CHOOSE ONE)

### CHILLED CORN SOUP

Basil Oil, Corn Shoots, Chives

### AHI TARTARE

Sushi Rice, Avocado Mousse, Cucumber, Sweet Soy Reduction, Wasabi Aioli, Tobiko, Micro Greens

## SECOND COURSE

(CHOOSE ONE)

### BURRATA SALAD

Petite Arugula, Prosciutto, EVOO, Balsamic Reduction

### ISLAND MIX GREENS SALAD

Baby Tomatoes, Dried Cranberries, Asian Pear, Candied Curry Pecans, Honey Sherry Vinaigrette

## INTERMEZZO

Chef's Choice

## ENTRÉES

(CHOOSE ONE)

### CRAB CRUSTED LOBSTER TAIL

Roasted Spaghetti Squash, Asparagus, Hamakua Mushrooms, Champagne Butter Sauce

### JIDORI CHICKEN BREAST

Creamy Polenta, Hamakua Mushrooms, Baby Carrots, Haricots Verts, Port Demi Glaze

### HOKKAIDO SCALLOPS

Creamy Mushroom & Asparagus Risotto, Broccolini, Yuzu Soy Butter Sauce, Basil Oil, Corn Shoots

### 7 SPICE SEARED AHI

Okinawan Sweet Potato Mash, Shimeji Mushrooms, Edamame, Ginger & Lemongrass Infused Coconut Broth, Basil Oil, Pea Tendrils

### PETIT FILET

Boursin Mashed Potatoes, Asparagus, Truffle Butter, Au Poivre Sauce

## DESSERTS

(CHOOSE ONE)

### CHOCOLATE CRÈME BRULÉE

Valrhona Milk Chocolate, Vanilla Chantilly, Red Salt, Mint

### CITRUS OLIVE OIL CAKE

Passion Fruit & Mango Coulis, Fresh Mango Compote, Macadamia Nut Streusel

*Sommelier premium wine pairings available upon request.  
Cabana dinner is weather permitting. \$100 deposit required at time of booking. Prices subject to a 20% service charge, 4% admin fee and current sales tax. All menus and prices subject to change.*

