

Cabana Dining Menu

Ko'a Kea Resort on Poipu Beach

\$900+ Per Couple

AMUSE BOUCHE

Chef's Choice

FIRST COURSE

(CHOOSE ONE)

BRAISED WAGYU BEEF & TRUFFLE RAVIOLI

Brunoise Vegetables, Roasted Garlic Beurre Monte, Parmesan Cheese, Micro Herbs

AHI TARTARE

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

SECOND COURSE

(CHOOSE ONE)

ARUGULA SALAD

Petite Arugula, Prosciutto, Goat Cheese, Candied Macadamia Nuts, EVOO, Balsamic Reduction

ORGANIC KALE SALAD

Hearts of Palm, Baby Tomatoes, Dried Cranberries, Asian Pear, Toasted Marcona Almonds, Honey Sherry Vinaigrette

INTERMEZZO

Chef's Choice

ENTRÉES

(CHOOSE ONE)

JIDORI CHICKEN BREAST

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

PETIT FILET

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

HOKKAIDO SCALLOPS

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

7 SPICE SEARED AHI

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

DESSERTS

(CHOOSE ONE)

CHOCOLATE CRÈME BRULÉE

Valrhona Milk Chocolate, Vanilla Chantilly, Red Salt, Mint

SOUFFLE CHEESECAKE

Passion Fruit & Mango Coulis, 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 22% service charge and current sales tax. All menus and prices subject to change.*

