

THE *Fairmont*
KEA LANI
MAUI



Hoku Lani
Dinner

❧ Hoku Lani Dining Information ❧

This dining experience is designed especially for those who are seeking a more intimate and elegant evening, whether you are celebrating an anniversary, engagement, birthday or just want to share an enchanting evening with someone special, this dinner is the perfect way to create a romantic memory to last a lifetime.



Hoku Lani, "Dining Under the Stars," is served oceanfront at our Pacific Terrace, complete with tiki torches and your own private servers. This lavish four-course dinner offers a truly beautiful and romantic dining experience.



The price of the dinner is \$650.00 per couple (sales tax & service charge, not included). This dinner requires 72 hours notice, pending availability.



We are happy to assist in booking any additional requests for your romantic evening, such as flowers or musicians (prices available upon request).



To reserve the Hoku Lani Dinner, please contact Cheryl von Kugler at 808.875.2234 or cheryl.vonkugler@fairmont.com
Office hours are Monday through Friday 8:00 am to 4:00 pm.



A \$150.00 fee will be applied for all cancellations within 48 hours prior to the event.



(In the event of inclement weather, the Hoku Lani Dinner will be relocated to the 4th of 6th Floor Alcove)

☞ Dinner Menu ☞

CHOICE OF ONE ITEM PER PERSON PER COURSE.

APPETIZER

Coconut Prawns with a Pineapple Sweet Chile Sauce



Duet of Sashimi (Traditional & Seared) with Wasabi, Soy Sauce and Pickled Ginger



Lemon-Herbed Shrimp with a Citrus Cocktail Sauce



Seared Hokkaido Scallops & Crispy Calamari with a Trio of Dipping Sauces:

Honey Mustard Aioli, Cilantro-Lemon Grass Aioli & Spicy Marinara

SALAD

Maui Chopped Salad with Avocado, Maui Onions, Cucumber, Tomatoes, Kalamato Olives, Feta Cheese and Baby Romaine with a Olive Oil and Caper Vinaigrette



Caesar Salad with Hearts of Romaine, Parmesan Cheese, Maui Onion Focaccia and Caesar Dressing



Upcountry Baby Spinach with Roasted Pears, Macadamia Nuts and Balsamic Vinaigrette topped with Gorgonzola Crumbles

ENTRÉE

Entrées also include Chef's Selection of Fresh Seasonal Vegetables and a Starch to complement your dinner

Grilled Filet Mignon with Sautéed Spinach and Fresh Tomato Topped with Herbed Cheese served with a Lobster Tail, Lightly Breaded with Rosemary-Lemon Garlic Breadcrumbs



Hawaiian Pink Snapper (Opakapaka) with a Lemon Butter Caper Sauce



Grilled New York Steak with Tiger Prawns and Garlic Herb Butter



Medallion of Beef with Shiitake Mushrooms, Grilled Chicken Breast topped with Two Tiger Prawns served with a Cilantro Lemon Grass Beurre Blanc



Macadamia Nut Crusted Mahi Mahi and a Grilled Lobster Tail with Big Island Ginger Scallion Butter

DESSERT

Waialua Estate Chocolate Baked Custard with Fresh Berries



Banana Lumpia Served Warm with a Dark Salted Butter Caramel Sauce



Classic Tiramisu Served with a Strawberry Mango Compote



White Chocolate Bread Pudding served warm with Macadamia Vanilla Bean Anglaise and Pineapple Salsa

Coffee or Tea Service

Wine Selections

CHAMPAGNE

<u>BIN #</u>		
170	Taittinger, Cuvee Prestige Blanc, NV, France.....	\$85
172	Moët & Chandon, Imperial Brut, NV, France,	\$130



SPARKLING WINE

<u>BIN #</u>		
154	Domaine Carneros, Taittinger, Brut, Carneros, 2005.....	\$65



ITALIAN WHITE WINE

<u>BIN #</u>		
389	Alois Lageder, Pinot Bianco, Trentino Alto-Adige, 2005 <i>biodynamic</i>	\$39



CHARDONNAY

<u>Bin #</u>		
216	Sonoma~Cutrer, Russian River Ranches, Sonoma Coast, 2007	\$65
208	Cakebread Cellars, Napa Valley, 2007	\$103



SAUVIGNON BLANC

<u>BIN #</u>		
334	Matanzas Creek, Sonoma, 2007	\$44



CABERNET SAUVIGNON

<u>BIN #</u>		
419	Clos Du Val, Napa Valley, 2006.....	\$75
403	Buehler Vineyards, Napa Valley, 2006	\$61



MERLOT

<u>BIN #</u>		
447	Vine Cliff Cellars, Napa Valley, 2003	\$83
449	Bonterra Vineyard, Mendocino County, 2006 <i>Organic</i>	\$59



PINOT NOIR

<u>BIN #</u>		
479	Domaine Carneros, Estate Carneros, 2006 <i>Organic</i>	\$75



OTHER RED VARIETALS

<u>BIN #</u>		
509	Louis Jadot, Beaujolais-Villages, France, 2007 <i>Organic</i>	\$30
499	Edmeades, Zinfandel, Mendocino County, 2007 <i>Sustainable</i>	\$45