

A FAIRMONT THANKSGIVING

Join us for a bountiful Thanksgiving Buffet and Reception
at Palm Court

Thursday, November 26, 2009

Reservations available from 5:00 pm – 7:00 pm

Gourmet Buffet featuring Turkey cooked to perfection,
Dijon and Hawaiian Sugar Glazed Ham Carving Station,
Seafood Station and many traditional favorites
including wonderful Holiday Desserts.

Live Entertainment by Hawaiian Musician

Open Premium Bar with Smoothie Station

\$80.00 per person

Children 6-12 years - \$40.00

Children 5 years and under – complimentary

*21% service charge and 4.166% tax will be added to all reservations.
The service charge is being used to pay for costs or expenses other than
tips or wages of employees, but is ultimately used to offset those wages*

Reservations required, please call 808-875-2223

48-hour cancellation notice required or full charges will be applied.



THANKSGIVING BUFFET MENU

Thursday, November 26, 2009

Seafood Appetizers Station

Lemon Pepper Smoked Salmon with Dill Cream Cheese, Maui Onions and Capers
Old Bay Spiced Chilled Shrimp with Tarragon - Citrus Cocktail Sauce
Chili and Sesame Mussels on the Half Shell
Smoked Opah and Horseradish Cream
California Sushi with Crab, Avocado, Cucumber and Pickled Ginger
Black and Blue Ahi with Hawaiian Seaweed

Soup

Kula Corn Chowder with Smoked Bacon and Pumpkin Scones

Salads

Big Island Baby Greens, Pine nuts, Dried Cranberries and
Surfing Goat Feta Cheese with Passion Fruit Vinaigrette
Kamuela Tomato, Fresh Mozzarella and Basil with Fried Capers
Grilled Asparagus with Caramelized Maui Onions and Macadamia Nuts
Rock Shrimp, Spinach and Artichoke Hearts with Lemon and Tarragon Oil
Farfale Pasta, Sun Dried Tomato and Roasted Mushroom
Red Bliss Potato with Pancetta and Chives
Mango Chutney and Chicken
Seasonal and Tropical Fruit with Fresh Berries
Imported and Domestic Cheese
Fresh Bread, Rolls and Lavosh

Kea Lani Carving Station

Rosemary Roasted Free Range Turkey with Giblet Gravy and Orange Cranberry Relish
Dijon and Hawaiian Sugar Glazed Ham with Roasted Pineapple Sauce

Entrée Selections

Char Siu Loin of Pork with Hoisin Sauce
Herb Grilled Crusted Salmon with Hamakua Mushrooms
Stir Fry Shrimp and Chicken Cake Noodles
Corn Bread and Sausage Dressing
Whipped Yukon Gold Potato
Jasmine Rice with Shitake Mushrooms and Shrimp
Orange Praline Yams
Upcountry Vegetable Medley

Keiki Station

Chicken Tenders
Macaroni & Cheese
Veggie Sticks with Ranch Dressing
Fish & Chips

Desserts

Specialty and Traditional Holiday Dessert Selections
from The Fairmont Kea Lani Bakery.

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