

SUSTAINABLE SEAFOOD

Hawaii's regulations far surpass any other region's requirements in the world for sustainable seafood. Our Long Line Fleet, utilizing techniques designed to preserve the Islands' underwater habitats, sets the standard for the rest of the world to follow.

Fairmont Hotel's and Resorts has made a comprehensive, company-wide commitment to the environment and to sourcing local, organic and sustainable items wherever possible. As such, we are committed to offering sustainable seafood choices on our menus.

Brown's Beach House proudly serves 100% sustainable fresh fish, caught solely in the State of Hawaii's waters, under the strict guidelines of the NOAA and the Pacific Regional Division.

Fairmont Orchid **20th Anniversary Menu \$54** **Wine pairing for additional \$12**

First Course

Waimea Sweet Corn Bisque

Corn Relish, Heirloom Tomato Coulis

Or

Kekela Baby Romaine Salad

Focaccia Croutons, Caesar Vinaigrette

Sesame Parmesan Crisp

Second Course

Phyllo Prawns

Coconut Scented Jasmine Brown Rice

Pineapple Chutney, Tropical Gastrique

Or

Braised Short Rib

Hamakua Tomato Risotto

Ginger Anise Soy Reduction

Choice of Entrée

Lemon Balm Grilled Walu

Edamame Polenta Cake, Alii Mushroom

Bonito Lemon Balm Vinaigrette

Or

Macadamia Nut Crusted Chicken

Coconut Scented Jasmine Brown Rice

Broccolini, Kabocha Squash

Sesame Peanut Sauce

Or

Pork Tenderloin

Wrapped with Prosciutto

Sweet Potato & Taro Mash, Wilted Green

Caramelized Maui Pineapple Emulsion

Dessert

Tropical Fruit Fondue

Hawaiian Vintage Dark Chocolate Fondue Served with

Banana, Pineapple, Strawberries & Kiwi