



EASTER BRUNCH

APRIL 21, 2019, 11AM - 3PM

\$68++ & \$35 for children 6-12

BRUNCH

- COCO CHIA BOWLS
- KING CRAB EGGS BENEDICT
- FARM FRESH SCRAMBLED EGGS
- APPLEWOOD SMOKED BACON
- CHICKEN APPLE SAUSAGE
- BUTTERMILK PANCAKES

OMELET STATION

COLD SELECTIONS

- CHEF'S SELECTION OF FRESH SUSHI
- RAW BAR - PIER 38 POKE, OYSTERS, GRILLED SEAFOOD SALAD, SNOW CRAB
- LOCALLY GROWN GREENS, HOUSE DRESSINGS AND COMPLIMENTS
- CURATED SELECTION OF CHEESE AND CHARCUTERIE
- STRAWBERRY, RHUBARB, ARUGULA AND PECORINO SALAD WITH MINT AND HAZELNUTS
- SUGAR SNAP PEAS, CARROTS, BRASSICAS, FARRO AND BIG ISLAND FETA
- GRILLED ASPARAGUS, AVOCADO, RADISH, CITRUS VINAIGRETTE
- ASSORTMENT OF BREADS, CRACKERS, BUTTERS AND SPREADS

SOUP OF THE DAY

- CREAM OF WATERCRESS SOUP

HOT SELECTIONS

- BERBERE SPICED DUCK WITH POMEGRANATE DEMI
- CATCH OF THE DAY WITH BUTTER SAUCE, TOMATO FONDUE, SEA ASPARAGUS
- HERB ROASTED MEDLEY OF POTATOES WITH PEARL ONIONS
- SPRING HARVEST VEGETABLES

CARVING STATION

- PRIME RIB, AU JUS AND CREAMY HORSERADISH
- ROASTED RACK OF LAMB, MINT CHIMICHURRI

DESSERT

- CROISSANT BREAD PUDDING
- SPRING BERRY COBBLER
- CHEF JOHN'S PASTRY DISPLAY
- FARMER'S MARKET FRUITS

**For your convenience a 16% gratuity has been added to your bill. Mahalo.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses, especially if you have certain medical conditions.



'A LOHILANI
RESORT

WAIKIKI BEACH