

SPECIAL DIET INFORMATION

2019 Independence Day

Celebration Sunset Dinner, Show & Fireworks Cruise
5-Course Whole Maine Lobster & Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Appetizer Bar	Imported and Domestic Cheeses	✓								
	Fresh Seasonal Tropical Fruit Display								✓	✓
Salad	Hawaiian Greens								✓	✓
	Housemade <i>Lilikoi</i> Tarragon Vinaigrette			✓	✓				✓	✓
Main Entrée	Whole Nova Scotia Maine Lobster						✓			✓
	Clarified Butter	✓								
	Citrus Ponzu			✓	✓			✓	✓	
	Tenderloin of Beef with Seasoning	✓		✓	✓					✓
	Sweet Madeira Wine Sauce	✓		✓	✓					
	Housemade Idaho Russet and Big Island Okinawan Mashed Potatoes	✓								✓
	Sautéed Fresh Seasonal Vegetables	✓		✓	✓					✓
Dessert	Hawaiian Mango Mousse Cake	✓	✓							
	Freshly Baked Furikake Lavosh	✓	✓							
Bread	Sweet Butter Breadsticks	✓	✓							
	Grilled <i>Mahimahi</i> Filet									✓
Fish (Alternative Entrée)	Island Salsa				✓				✓	✓
	Rosemary Olive Oil Chicken	✓		✓	✓					✓
Chicken (Alternative Entrée)	Sweet Madeira Wine Sauce	✓		✓	✓					
	Kamuela Tomato with Wild Rice and Vegan Mozzarella with Pesto Sauce			✓	✓				✓	✓
Vegan/ Gluten-Free (Alternative Entrée)	Zucchini Napoleon with <i>Lomi</i> Tomato, Tofu and Asparagus with Balsamic Reduction			✓	✓			✓	✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.