Family Favorites Reimagined

December 8, 6:00pm - 9:00pm
The Pearl, Leeward Community College
Tickets: $150 on Eventbrite.com

Smoked Mussel Dip
Smoked New Zealand Green Lip Mussels, Roasted Garlic, Grilled Baguette, Sumida Farms Watercress Salad, Citrus Vinaigrette

Kini “wow”
Ahi Temari Sushi Filled with Pickled Vegetables topped with Coconut Foam and Mari’s Garden Finger Lime Caviar

Takoyaki Beignet
Takoyaki Beignet Filled with Tako, Chives, and Pickled Ginger. Garnished with Japanese Mayo, Takoyaki Sauce, Aonori, and Bonito Flakes

Salted Egg Yolk Shrimp Toast
Kauai Shrimp and Salted Egg Yolk Aioli on Fried Pan de Mie. Garnished with Spiced Pickled Onions and Fried Curry Leaves

Miki Xiaolongbao
Filipino Chicken Noodle Soup Dumpling. Garnished with Annatto Oil and Chicharon Crumbles

Adobo Two Ways:
Adobo filled Lumpia and Terrine with Black Peppercorn Jelly and Rice Cracker

Lu Pulu
House-Made Corned Beef layered with Coconut Luau Leaf & Rice. Topped with Demi Glace, and Crispy Sweet Potato and Taro strips

“Steak and Eggs”
House Dry-Aged New York Steak, Sunny Side Up Quail Egg, Potato Croquette, Bordelaise Sauce

Blueberry Caviar “Crostini”
Macadamia Nut Shortbread topped with a Cream Cheese Crema and Blueberry Caviar

Halo Halo “Bombe”
Layers of Ube Ice Cream and Haupia Sorbet with Palm Fruits and Pandan Jelly. Garnished with Azuki Bean Relish, Flan, Ube Jam, Jack Fruit Granita, and Pinipig White Chocolate Tuile