

# Hula Grill

H A A N A P A L I

## CHEF'S TASTING MENU

AVAILABLE 4:00-4:45 NIGHTLY | \$29

2 course tasting menu of chef selections. enjoy one item from each category

### choose one PŪPŪS

#### POTSTICKER SURF & TURF

lobster scallop, guava plum sauce, kalua pork, ponzu dipping sauce

#### LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern, marinated hearts of palm, maui onion, lime ginger miso dressing

#### FRESH TOMATO SOUP

surfing goat cheese, focaccia croutons, herb oil

#### KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables



### ENTRÉES choose one

#### MACADAMIA NUT CRUSTED FISH

coconut sesame rice, maui gold pineapple beurre blanc

#### KIAWE WOOD GRILLED FISH

sauteed local vegetables, surfing goat cheese, aged balsamic

#### HAWAIIAN SALT RUBBED STEAK\*

kiawe grilled, yukon gold mashed, kiawe grilled onions

#### MANGO BBQ DUROC PORK RIBS

yukon gold mashed potatoes, local cucumber namasu

### DESSERTS à la carte

#### ORIGINAL HULA PIE


chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 14

#### PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce | 12

#### PONO PIE

locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust | 12  
*gluten, sugar & dairy free*

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

18% gratuity is requested from all parties of eight or more.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness