

The menu is framed by a lush border of tropical plants, including large green monstera leaves, feathery palm fronds, and vibrant orange bird-of-paradise flowers. The text is centered within a light green rectangular border.

IW&FS Luau Menu

September 10, 2023

6:00 pm

Welcome

A Hug, a Lei, and an Umbrella Drink with
Cherries, Pineapple

Pupus

Assortment of Sushi, including Spam Misubi
Coconut Ceviche with Corn Chips
Lomi Lomi Salmon
Macadamia Nuts

Buffet

Kalua Pua'a (Roast Pig) Served on Banana
Leaves with Mango Salsa
Grilled Halibut Masquerading as Mahi Mahi
with Lemon, Garlic, Tamari Glaze
Huli Huli Chicken
One-finger Poi, Made from Fresh Taro Root
Nalo Greens Salad with Ponzu Vinaigrette
Rice
Grilled Pineapple
Plate Lunch-style Macaroni Salad
Kings's Hawaiian Bakery Sweet Rolls
Against the Grain Gourmet Gluten Free Bread

Desserts

Haupia
Pannelet Cookies with Sweet Potato and
Coconut
Tropical Fruits
Lilikoi (Passion Fruit) Mousse

Wines (all self-pour)

N/V Brut Crémant de Bourgogne, François
Label
2020 Saint-Bris Sauvignon Blanc, Domaine
Verret
2021 Bertrand Cote des Roses Rosé
2021 Argyle Pinot Noir, Willamette Valley
2021 Daou Cabernet Sauvignon, Paso Robles

