

Thanksgiving

Brunch Menu

Starters

- Artisanal Breads
- Morning Pastries
- Seasonal Fruit
- Cheese and Charcuterie Board
- Smoked Salmon with Accoutrement
- Crab Claws and Poached Jumbo Shrimp

Main Course

- Sam Choy Ahi and Tako Poke
- Sam Choys Big Island Salad
- Kale Salad with Grilled Pineapple Vinaigrette
- Roasted Butternut Squash Soup with Cinnamon Oil
- Molokai Sweet Potato with Coconut Glaze
- Whipped Yukon Gold Potato
- Lup Chong Fried Rice
- Acorn Squash
- Macadamia Nut Stuffing
- Crème Fraiche Mac and Cheese
- Herb Crusted Prime Rib with Horseradish Sour Cream and Merlot Demi
- Whole Roasted Mahi with Herb Béarnaise
- Bourbon Glazed Ham with Peach Brown Sugar Jus
- Roasted Turkey with Traditional Sage Gravy

Desserts

- Lawai Style Pumpkin Crunch
- Guava Cake
- Chocolate Espresso Mousse Cake
- Caramel Flan
- Assorted Petit Fours


KOLOA LANDING
RESORT AT POIPU

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