

Mother's Day Brunch in DUO ~ Sunday, May 13th, 2012

Reservations Available from 11:00 am to 2:00 pm

Adults \$95.00 / Keiki \$39.00 (6 to 12 years of age)

Bloody Mary & Mimosa Station for an additional \$20.00 per person

BREAKFAST CORNER

House-Made Granola Cocktail with Berries
Display of Freshly Baked Breads, Rolls, Pastries
Made to Order Eggs, Pancakes & Waffles
Bacon & Sausage

APPETIZERS, SOUP AND SALADS

Freshly Sliced Seasonal Fruits

Slow Roasted Baby Beet, Blue Cheese, Rocket, Balsamic

Selection of International and Domestic Cheeses

Italian Cold Cuts, Grilled Mediterranean Vegetables,
Artichokes & Olives

Crab and Rock Shrimp Martini, Avocado, Bell Peppers, Lime

Hummus and Baba Ghanoush, Pita Chips, Olives, Vegetable Sticks

Haiku Tomato, Mozzarella, Basil, Frisee, Toasted Pine Nuts,
Extra Virgin Olive Oil, Balsamic Vinegar

Seafood Salad, Shrimp, Mussels, Calamari, Scallops, Fennel,
Extra Virgin Olive Oil, Fresh Lemon Juice, Italian Parsley

Grilled Local Asparagus, Chopped Egg, Candied Walnuts,
Raspberry Vinaigrette

Grilled Hamakua Mushroom Salad, Wild Arugula

Black and White Quinoa Salad, Mint Dressing

Minestrone

CARVING STATION

Mustard and Herb Crusted Prime Rib of Beef

Berkshire Pork Roast

Whole Roasted Salmon

Condiments: Mustard, Horseradish, Natural Jus,

SPECIALTY SELECTIONS

Braised Duck Legs, White Bean-Vegetable Ragout

Pan Seared Island Catch, Fried Capers, Herbs,
Lemon Segments, Brown Butter

Braised Short Ribs, Roasted Root Vegetables, Truffled Polenta

Skillet Roasted Local Vegetables

Basmati Rice

Potato Gratin

SEAFOOD BAR

Chilled Kona Lobster Tail, Prawns, Crab Claws,
Slipper Lobster, Island Fish Ceviche, Ahi Poke
Cocktail Sauce, Ponzu, Mango Salsa

OYSTER STATION

Fresh Shucked Oysters, Traditional Mignonette

SUSHI STATION

Nigiri - Ahi, Prawn, Salmon, Eel

Maki - Ahi

California Roll, Chef Colbert's Rainbow Roll

Pickled White Ginger, Wasabi, Soy Sauce

LOCAL HARVEST FARMERS MARKET

Mixed Waipoli Greens, Baby Romaine Lettuce, Arugula

Tamimi Farm Cherry Tomatoes, Cucumbers, Carrots,
Baby Bell Peppers, Local Beets, Hearts of Palm,

Maui Gold Pineapple, Watercress

Radish, Asparagus, Maui Onions, Green Beans

Croutons, Parmesan Cheese, Anchovies,

Caesar, Ranch, Balsamic, Papaya Seed
and Blue Cheese Dressing

SMALL PLATES

Potato Blinis, Smoked Salmon,

Crème Fraiche, Salmon Caviar

SWEET DELIGHTS

Mini Fruit Tarts

Meringue Floating Island, Vanilla Sauce

Caramel Chocolate Cones

Oven Roasted Strawberries, Crème Fraiche

Tahitian Vanilla Panna Cotta, Hibiscus Gelee

Baked Cheesecake, Green Apple Syrup

Peanut Butter Banana Ice Cream Sandwiches

Mini Chocolate Milkshakes

Coconut Cake Pops

Mango Crème Brulee

House Made Mini Donuts,

Cinnamon and Powdered Sugar,

Assorted Toppings