

Fall Brunch Buffet

October 27, 2019

From the Pantry

*** Warabi Salad**

Big Island Pohole Ferns, Ho Farm Mixed Tomatoes, Maui Onions, Lobster Meat, Dehydrated Opae

***Pipikaula Salad w/ Lilikoi Vinaigrette**

Spinach, Red Onion, Kamuela Tomatoes, Big Island Goat Cheese, Ruger Market Chicharron

***Hy's Antipasto Platter**

-Featuring Assortment of Pickled Vegetables, Prosciutto & Genoa Salami, Green Onion, Marinated Heirloom Tomatoes, Smoked "Hawaiian Style" Salmon Gravlax, Assorted Imported Cheese

Fresh Pacific Seafood Bar

***Fresh Oysters En Half Shell w/ Traditional Mignonette & House-made Chili Pepper Water**

*** Poached Kauai Prawns w/ Condiments**

***Fresh Auction "Hawaiian Style Shoyu Ginger" Poke w/ Won Ton Crisps**

*** Tako Ceviche w/ Calamansi Vinaigrette**

From the Kitchen

*** Steamed Split Alaskan King Crab w/ Condiments**

*** Kalua Pig Eggs Benedict w/Taro Muffin**

*** Miso Salmon w/ Steamed Bok Choy & Pickled Ogo**

*** Hawaiian Style Smoke Meat w/ Smoked- Guava Glaze**

-Maui Onion Jam, Kamuela Tomatoes, Green Onion, & Cilantro

*** Kiawe Grilled Broccoli w/ Melted Cheddar Cheese & Bacon Bits**

*** Butter Sautéed Hawaiian Scramble Eggs w/ Cilantro & Green Onion**

*** Herb Roasted Baby Potato Medley**

*** Steamed Yumepirika White Rice**

Freshly Milled in Kaka'ako

From the Kettle

*** Ham Hock Chowder w/ Aloun Farms Corn**

Hy's Signature Carving Station

*** Kona Coffee Crusted Tenderloin w/ Maui Onion Jam**

*** Smoked Hudson Valley Duck Breast w/ Sun-dried Cherry-Port Demi-Glace**

From the Bakeshop

*** Kona Coffee Tiramisu**

*** Butter Mochi w/ Fresh Fruits**

*** Chocolate Haupia Meringue Tart**

*** Bread Pudding w/Pineapple Glaze**

*** Guava Fruit Bar**

\$85 Per Person