



Ka'anapali Sunset Dinner Sail Menu

APPETIZERS

**MARINATED GOLDEN BEET PUREE
AND SOURDOUGH CROSTINI**

V

**VEGETABLE CRUDITE WITH
HERBED HUMMUS DIP**

Cauliflower, Peppers, Carrots, Cucumber

V

STARTERS

MISO CAESAR SALAD

Parmesan, Croustons, Miso Caesar Dressing

V GF

**HOUSEMADE HAWAIIAN ROLLS
WITH WHIPPED BUTTER**

ENTREES

FRESH LOCAL CATCH

Miso Beurre-Blanc, Garlic Smashed Potatoes,
Mixed Roasted Vegetables

GF

HERB ROASTED CHICKEN

Salsa Verde, Garlic Smashed Potatoes,
Mixed Roasted Vegetables

GF

VEGAN YELLOW COCONUT CURRY

mixed vegetables, ginger rice

V GF

Dessert

**CHOCOLATE MACADAMIA NUT
BROWNIE**

vanilla pastry cream

**VANILLA WHIPPED CREAM
AND SEASONAL FRUIT**

V GF