

THANKSGIVING



Buffet

SALADS

- Pupukea smoked greens, Hau'ula tomatoes, Maui onions, Surfing Goat cheese, toasted local honey mac-nuts, island beets, roasted sesame papaya Green Goddess dressing
- Local romaine & kale Caesar salad, Dole pineapple croutons, shaved Parmigiano Reggiano, Ho Farms cherry tomatoes
- Baby spinach, Maui onion, cherry wood bacon, dried cranberries, mushrooms, candied spiced walnuts, bacon maple balsamic Maui onion vinaigrette
- Twin Bridges & Okinawan potato salad
- Pumpkin squash maple cardamom with local honey, feta, sundried tomatoes
- Local mushrooms, watercress, tofu salad, fried shallots, fried sage
- Orzo & quinoa salad, walnuts, currents
- Avocado coconut hummus, chili oil, pumpkin seeds, taro chips

SOUP DU JOUR

- Lobster butternut squash bisque, sage crème fraiche

APPETIZERS

- Assorted dim sum with soy mustard dipping sauce
- Assorted Nigiri, Futomaki and Inari sushi
- Ahi sashimi with soy mustard dipping sauce
- Poke and cocktail bar: snow crab claw, shrimp, tako poke, ahi poke, and more

CARVING STATIONS

- Kona coffee spiced prime rib roast with herb jus and horseradish sauce
- Whole roast pig with Hoisin sauce and steamed buns
- Keawe Smoked Tom Turkey with herbed giblet gravy and dried fruit sausage stuffing with whole cranberry sauce, caramelized Maui onion port wine gravy
- Lilikoi local honey mustard glazed bone-in ham with Dole Pineapple Koloa Rum sauce

HOT SELECTIONS

- Guava wood smoked huli huli chicken
- Sautéed mahi mahi ginger carrot broth, butternut squash salsa
- Apple bourbon glazed pork loin, sage butter herb sauce
- Steamed snow crab legs with clarified butter and lemon twin bridges potato au gratin
- Yukon creamed mashed potatoes
- Okinawan sweet potatoes, haupia, marshmallow brule
- Roasted brussels sprouts, green beans, apple wood bacon, candied walnuts, brown butter maple glaze

CHILDREN'S STATION

- Pizza, Chicken Tenders, French Fries, Mac & Cheese

DESSERTS

- Warm ginger spiced bread pudding with vanilla anglaise
- Banana cream, apple, custard, pecan pies
- Haupia coconut cake
- Assorted pastries, cookies, cupcakes
- Pumpkin crunch squares and pie

... AND MORE!



KUILIMA BALLROOM

NOVEMBER 23, 2017

SEATING TIMES: 11:00 & 11:30AM



RESERVATIONS REQUIRED. Please visit the Guidepost, go online to TurtleBayResort.com or call 808.293.6020. \$69* Adult / \$27* Children (5- 11 years old). Ages 4 & Under FREE. Buffet prices are inclusive of tax and gratuity.

*Online reservations require an additional small booking fee.