

MERRIMAN'S

Event Dinner Menu

THREE COURSES \$65

FOUR COURSES \$72

FOR THE TABLE (\$2 SUPPLEMENTAL CHARGE PER SELECTION)

HOUSE-MADE BREAD TASTER

country bread, buttermilk biscuits, sprouted rye, waimea churned butter

FARM TO HIGH RISE KIM CHEE

SESAME SOY SPROUTS

SALADS (CHOOSE ONE)

HIRABARA FARMS MIXED GREENS

buttermilk dill vinaigrette

HIRABARA BABY ROMAINE CAESAR

fried green tomato crouton

HIRABARA FARMS ORGANIC BEETS & FENNEL

big island goat cheese, acai vinaigrette

ISRAELI SALAD

roasted peppers, couscous, baby lettuce, fresh lemon, very good olive oil

FRESH LOBSTER, AVOCADO, TOMATO (\$10 SUPPLEMENTAL CHARGE)

lobster from cold keahole waters with fennel, arugula, maui onion, lime garlic chili vinaigrette

STARTERS (CHOOSE ONE)

MARKET OFFERING SOUP

MAUI ONION SOUP

toasted baguette, melted gruyere

ORGANIC TARO HUMMUS

local cucumber, cherry tomatoes, moloka`i sweet potato chips

CHOW FUN WITH SHRIMP & PORK

local style with ginger, garlic & chilis

KALUA PIG QUESADILLA

house-made kim chee, mango chili sauce

TAKO & COUNTRY BREAD

octopus "ala escargot", cognac garlic butter

AHI POKE

fresh ahi, maui onion, inamona, ogo

SZECHUAN STIR FRIED GREEN BEANS

with macadamia nuts

PACIFIC WHITE PRAWN CEVICHE

fresh lime, green chiles, cilantro

SHRIMP TRUCK PRAWNS (\$5 SUPPLEMENTAL CHARGE)

garlic, ginger, lemon

KUALOA RANCH OYSTERS (\$10 SUPPLEMENTAL CHARGE)

on the half shell, black pepper shallot mignonette

ENTREES (CHOOSE TWO)**OUR DAILY SUSTAINABLE FISH**

day boat fish, local farm inspired

SEARED AHI STEAK

jalapeño potatoes, local cucumber namasu, shoyu butter, sesame

MAHI MAHI, MACADAMIA NUT CRUSTED

mushroom sake reduction, garlic chili pepper nakano farm green beans

DIVER SEA SCALLOPS (\$10 SUPPLEMENTAL CHARGE)

jalapeño mash, green beans, lemon butter, pepper jam

KEAHOLE LOBSTER "POT PIE" (\$20 SUPPLEMENTAL CHARGE)

scallops, small kine farms mushrooms, vermouth, puff pastry crust

CHOW FUN WITH SHRIMP & PORK

local style with ginger, garlic & chilis

MAUI CATTLE GRASS FED FILET MIGNON

jalapeño yukon gold whipped potatoes, garlic sautéed nakano farms green beans, herb butter

28 DAY DRY AGED RIBEYE STEAK (\$15 SUPPLEMENTAL CHARGE)

fried yukon gold potatoes, charred nakano farms tomato, rosemary, point reyes blue cheese

HOUSE-MADE CAVATELLI PASTA

hirabara farms swiss chard, mushrooms, truffle oil, house-made ricotta

BIG ISLAND GRASS-FED BISTRO CHEESEBURGER

house baked bun, caramelized onions, vine ripe tomato, cheddar cheese

TARO ENCHILADA

spiced enchilada sauce, aged cheddar, garden cilantro

ADD 1/2 BUTTER POACHED LOBSTER TO ANY DISH
(\$27 SUPPLEMENTAL CHARGE)

DESSERT (CHOOSE ONE)

MERRIMAN'S HOUSE-MADE ICE CREAM

choose a flavor

BREAD PUDDING (\$5 SUPPLEMENTAL CHARGE)

maui gold pineapple, macadamia nuts, rum butter sauce & vanilla ice cream

FLOURLESS CHOCOLATE CAKE

TROPICAL FRUIT PLATE (\$5 SUPPLEMENTAL CHARGE)

WAIALUA CHOCOLATE PURSE (\$5 SUPPLEMENTAL CHARGE)

caramel sauce & vanilla ice cream

MENU GUIDELINES

- Please confirm the number of courses you would like to offer, and then select which courses. The "For the Table" course is not counted in your selected number of courses.
- Prices for plated menus include one item for each starter, salad and dessert course and two items for entrées. If you would like to offer your guests the choice of multiple entrées, there is a \$10 surcharge for each additional choice. For starters, salads, or desserts, there is a \$5 surcharge for each choice offered. These surcharges are charged based on your full guest count. Some items are subject to a supplement charge based on cost and seasonal availability.
- Your designated server(s) will take guests' orders from your pre-selected menu on the day of the event.
- Children's menus are available upon request. (10 years or younger)
- If there are vegetarians in your group, we can provide a vegetarian option without surcharge. This will not be printed on the pre-selected menu.



- All menus and prices are subject to change, without notice, at any time due to product availability.
- All prices are per person, plus tax and 20% service charge.
- A 2% Kitchen Surcharge will be added to all food items & distributed to kitchen staff based on hours worked.
- All beverages are charged based on consumption plus tax and 20% service charge.
- Groups of 12 or less may order from the lunch menu a la carte. Groups over 12 must pre-select a coursed menu. Even if your group is 12 or less, we strongly recommend that you pre-select your menu as this helps expedite service. The surcharges for choices do not apply to groups of 12 or less.
- Custom printed menus are included with set menu on-site events. For a la carte menus, custom printed menus are available for a fee of \$1.00 per menu.