

# MERRIMAN'S

---

## Event Dinner Menu

### Family Style

**\$70 PER PERSON**

#### STARTERS (CHOOSE TWO)

**KALUA PIG QUESADILLA**

house-made kim chee, mango chili sauce

**AHI POKE**

fresh ahi, maui onion, inamona, ogo

**SHRIMP TRUCK PRAWNS**

garlic, ginger, lemon (**\$5 SUPPLEMENTAL CHARGE**)

**TAKO & COUNTRY BREAD**

octopus, garlic butter, cognac, country bread

**PACIFIC WHITE PRAWN CEVICHE**

fresh lime, green chiles, cilantro

**ORGANIC TARO HUMMUS**

cucumber, cherry tomatoes, moloka`i sweet potato chips

**KUALOA RANCH OYSTERS (**\$10 SUPPLEMENTAL CHARGE**)**

on the half shell, black pepper shallot mignonette

#### 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

**LOBSTER & AVOCADO SALAD (**\$10 SUPPLEMENTAL CHARGE**)**

good olive oil and fresh lime

**ISRAELI SALAD**

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

## 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

### HOUSE-MADE CAVATELLI PASTA

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

### MAUI CATTLE GRASS FED FILET MIGNON

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

### CHOW FUN WITH SHRIMP & PORK

local style with ginger, garlic & chilis

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

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

### TARO ENCHILADA

spiced enchilada sauce, aged cheddar, garden cilantro

**ADD 1/2 BUTTER POACHED LOBSTER TO ANY DISH**

**(\$27 SUPPLEMENTAL CHARGE)**

## SIDES (CHOOSE THREE)

jalapeño or garlic mashed potatoes

fried yukon gold potatoes with truffle oil and parmesan

nakano farms green beans, chilis and garlic

small kine farms cremini mushrooms, sautéed

misoyaki broccoli

hokkaido prefecture artisanal rice

## DESSERT (CHOOSE TWO)

### 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

- Price for family style includes two starters, two entrées, two desserts, three sides and one salad. If you would like to offer additional options for any particular course, there is a \$10 supplemental fee per option.
- 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.
- 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.
- Custom printed menus are included for set menus.
- All menus and prices are subject to change, without notice, at any time due to product availability.

