



Valentine's Dinner
February 14, 2010
\$120 per couple

Prelude

Theobroma Farm Cauliflower Veloute
Tarragon Flan, American Sturgeon Caviar

Course One

Kailani Farms Organic Baby Romaine "Wedge"
Garden Basil Vinaigrette, Shaved Nectar Gardens Vegetables, Creamy Feta Dressing

Chilled Keahole Dungeness Crab Salad
Hanalei Fennel Puree, Kilauea Watercress, Red Peper Gelee

Course Two

Seared Dayboat Sea Scallops
Creamed Kula Sweet Corn, Roasted Anuhea Asparagus, Applewood Smoked Bacon

Kahua Ranch Filet of Beef
Japanese Sweet Potato Puree, Hamakua Mushrooms, Maui Onion Jam

Interlude

Kalamansi Lime Granite, Margarita Syrup

Dessert

White Chocolate - Lilikoi Bombe
Bittersweet Chocolate Glaze, Lilikoi Caramel, Toasted Cocoa Nibs

Original Hawaiian Chocolate Purse
Housemade Marshmallows, Coconut Porter Caramel, Vanilla Bean Gelato

Executive Chef Philip Wang

*A Valentine's Day Wine Flight will be available
with this dinner for \$20 per person.*

*Reservations are recommended.
Merriman's Dining Room will be open from 5:00 pm to 9:00 pm*

