

TriNet President's Club 2024 GRAND HYATT KAUA'I · HAWAI'I

Eating House 1849 Dine Around Menu

Appetizer Course – Served Family Style

Mongolian BBQ Baby Back Ribs

Lemongrass Sweet Chili Garlic Kauai Shrimp

Pickled Red Onions, Asian Slaw, Crispy Garlic, Butter Sauce

Salad Course - Individual Serving

Classic Caesar Salad

Romaine Lettuce, Hawaiian Sweet Bread Croutons, Creamy Caesar Dressing

Choice of Entrée – Individual Serving

Misoyaki Butterfish "Kamameshi" (Hot Pot Rice Bowl)

Asian Vegetables, Sesame Oil, Kabayaki, Furikake, Steamed Rice

Roy Yamaguchi's Blackened Island Ahi

Cauliflower Puree, Fried Brussel Sprouts, Spicy Soy Mustard, Chimichurri

Open Fire Grilled "Black Angus" New York Steak

Cognac Peppercorn Demi-Glace, Garlic Truffle Mashed Potato, Green Beans, Baby Carrots

Macadamia Nut Crusted White Fish

Shrimp Nage, Butter Sauce, Garlic Truffle Mashed Potato, Haricot Verts

Dessert Course - Individual Serving

Pineapple Upside Down Cake

Butterscotch Sauce, Lappert's Vanilla Bean Ice Cream, Macadamia Nut Florentine Crumble