**Hawaii Restaurant Week Nov. 16-22, 2015**

**http://www.restaurantweekhawaii.com/**

**Lunch: seating at 11am, 12:30pm, 2pm**

**Dinner: seating at 5:30pm, 7pm, 8:30pm**

**LUNCH: $18plus tax and gratuity**

**Choice of Appetizer 1st course and Main 2nd course or Main 2nd course and Dessert 3rd course.**

First Course: Appetizer (Choice of One)

Fresh Spicy or Shoyu Poke Nachos - fried wonton chips, Ewa Sweet Onion, Avocado, Tomato, Shiracha Aioli and Unagi sauce

Kalua Pork Nachos - fried wonton chips, Ewa Sweet Onion, Avocado, Tomato, Shiracha Aioli and Unagi sauce

Portuguese Bean Soup - ham hock, Portuguese sausage, cabbage, kidney beans, and macaroni

Garlic chicken over Organic Greens - battered and fried chicken in sweet shoyu sauce

Second Course: Main (Choice of One)

Fresh Mahi Mahi Sandwich w/ Fries or Kahumana Organic Salad

Bulgogi Burger with Cucumber Kim Chee and Shiracha Aioli, Served with Fries or Kahumana Organic Salad

Grilled Baby Maui Romaine Salad with Grilled Chicken or Kauai Shrimp

Spicy or Shoyu Poke over Kahumana Farms Organic Greens with avocado, tomato, cumcumber, and Miso Dressing

Third Course: Dessert (Choice of One)

Plantation Tavern Special Pineapple Upside Down Cake w/ Pineapple Gelato and caramel

Pineapple Tavern Special Big Island Cacao Brownie w/ Tahitian Vanilla Gelato and Chocolate Sauce

**Dinner: $25 plus tax and gratuity**

**Choice of one appetizer, one main, and one dessert**

First Course: Appetizers (Choice of one)

Blue crab cake w/ Asian Pesto and Calamansi Aioli

Fresh Spicy or Shoyu Poke Nachos - fried wonton chips, Ewa Sweet Onion, Avocado, Tomato, Shiracha Aioli and Unagi sauce

Kalua Pork Nachos - fried wonton chips, Ewa Sweet Onion, Avocado, Tomato, Shiracha Aioli and Unagi sauce

Lumpia Shanghai - pork and shrimp lumpia with fried kale

Second Course: Main (Choice of one)

Steamed Fresh Fish with Green Onions and Lup Cheong En Papillote , Bok Choy, and Garlic Fried Rice

Blue crab cakes w/ Asian Pesto and Calamansi Aioli, Organic Micro Greens served w/ Big Island Goat Cheese, Mac Nuts,Tomato, Cucumber, Calamansi Viniagrette and Garlic Fried Rice

Braised Kalbi Shortribs on Bean Sprouts, Kochujang and Fried Egg, accompanied w/ Edamame, Kim Chee and Garlic Fried Rice

Lechon Kawali with onions and tomatos, Asian Stir Fry Greens, and Especial Bagoong Fried Rice.

Third Course: (Choice of one)

Housemade Special Pineapple Upside Down Cake w/ Pineapple Gelato and Caramel Sauce

Housemade Special Big Island Cacao Brownie w/ Tahitian Vanilla Gelato and Chocolate Sauce