



**Sony Open Menu 2020**

“Infusing Local Products Within Our Culinary Experience”

**Pantry & Appetizer Station:**

**\*Fresh Watermelon Caprese Salad w/ Balsamic-Honey Reduction**

Big Island Goat Cheese Crumble, Baby Arugula, & Basil Infused Oil

**\*Fresh *Waipoli* Greens Mixed Salad w/ Lilikoi Vinaigrette**

Kula Waipoli Greens, Ho -Farm Cucumbers & Currant Tomatoes, Maui Onions, & Pipikaula Slices

**\**Maui Nui* Venison Tartare Shooters**

Hawaiian Crown Pineapple Aioli & Garlic Crisps

**\*Hawaiian Auction Ahi “*Spicy Style*” Shooters**

Wakame & Garnished with Black Tobiko

**From the Chef's Pan:**

**\*Creamy Truffle Mash Potato**

**\*Herb-Roasted *Waialua* Asparagus**

**\*Seared Chicken Breast w/ Lemon-Caper Butter**

Jidori Airline Chicken Breast, Served with Hamakua Shimeji & Maitake Mushrooms

**\*Baked Salmon w/White Wine-Dijon Mustard Cream Sauce**

Ora King Salmon Filets, Garnished w/ Crispy Capers & Dill Sprigs

**\*Roasted Beef Bone Marrow w/ Bacon-Pancetta Marmalade**

Bone Marrow Canoes, Applewood Smoked Bacon, & Sourdough Toast Points

**Carving Station:**

**\*Hy's Signature Rack of Lamb**

Australian Lamb Racks, Traditional Mint Jelly & Mango Chutney

**Dessert Bar:**

Dessert TBD by Pastry Chef

**Flambe Station:**

**Hy's Famous Cherries Jubilee**

Haagen Daz Vanilla Ice Cream