



# SEASCAPE

## *Mother's Day Menu*

### STARTERS

*(Select one)*

#### **KONA KANPACHI POISSON CRU**

cubed Kona kanpachi marinated in coconut milk, citrus, & jalapeño; served with Hawai'i grown taro & sweet potato chips

#### **MOCHIKO CHICKEN SKEWER DUO**

drizzled with sweet soy & chef crafted Kilauea sauce; dusted with furikake

### SOUP | SALAD

*(Select one)*

#### **CLAM CHOWDER**

coconut milk base with fresh, locally grown kalo

#### **CHEF HENRY'S CAESAR SALAD**

crisp hydroponic romaine lettuce, fresh parmesan cheese, Chef Henry's crafted caesar dressing; topped with caper compote & garlic croutons

### MAIN COURSE

*(Select one)*

#### **CHEF'S DAILY FRESH CATCH**

paired with Chef's choice of accompaniments

#### **GRILLED WAGYU STEAK**

on ginger & soy mustard sauce, topped with an over easy egg; accompanied by Hawai'i grown kalo hash & organic, roasted Hua Momona Farms vegetables

### DESSERT

#### **IRISH COFFEE FUDGE & RED VELVET CUPCAKE**

topped with mascarpone cheese frosting

*\$59 per person + tax + gratuity*



*10 am - 4 pm. Last Seating at 3:30 pm. Regular menu also available.  
Consuming raw/under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness*