



## SEASCAPE

# Valentine's Dinner

**Saturday, Feb. 14, 5 pm - 8:30 pm**

at Seascape Restaurant —

One night only. Reservations highly recommended.

### STARTERS

**Trio of Sashimi** — 32

Ahi, Salmon & Hamachi, artfully presented

**Warm Goat Cheese Dip** — 24

Oven-baked goat cheese crowned with bourbon-glazed pineapple, macadamia nut pesto, and aged balsamic reduction

Served with house-made crostini

**Kona Kampachi Ceviche** — 24

Silken coconut cream, Maui Gold pineapple

**Truffle Kalo Fries** — 16

Finished with aromatic truffle essence

### SALADS

**Roasted Beet Salad** — 20

Goat cheese, mixed greens, mac nut pesto, balsamic reduction

**Junior Romaine Caesar** — 20

Classic Caesar dressing, aged parmesan, garlic croutons

### ENTRÉES

**Hanapa'a** — market price

Chef's inspired preparation featuring fresh market selection

**Baked Lobster Tail** (6 oz) — 36

Simply prepared, served with drawn butter

**Porcini Mushroom-Crusted Beef Tenderloin** — 38

Velvety peppercorn sauce

**Maui Onion-Crusted Rack of Lamb** — 36

Paired with lilikoi mint jelly

**Oven-Baked Chicken** — 34

Hāmākua mushroom cream sauce

### ACCOMPANIMENTS

**Lobster Risotto** — 14

**Creamy Mashed Potatoes** — 8

**Steamed Rice** — 4

**Roasted Anuenue Carrots & Broccolini** — 8

Finished with olive oil and sea salt

### DESSERTS

**Strawberry Florentine** — 18

Delicate layers of strawberry and cream

**Banana Crème Brûlée** — 16

Classic vanilla custard with caramelized sugar

**Seascape Chocolate Ganache** — 17

Luxuriously rich and smooth

Reservations at [mauioceancenter.com/dine](http://mauioceancenter.com/dine)

Walk-ins will only be taken as time & table availability permit.

Valentine's dinner menu available February 14, 5 pm - 8:30 pm.

Last seating at 8:00 pm.

*Consuming raw/under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*