



SEASCAPE

Valentine's Dinner

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

at Seascope 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

Seascope Chocolate Ganache — 17

Luxuriously rich and smooth

Reservations at mauiocenter.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*