

Thursday, October 26, 2023

# Surf Shack Lawn Lū'au & William Y. Thompson Award Ceremony

5:30PM TO 9:30PM

*Entertainment by Chaslin Ganir*

## Starters

Waimea Field Greens w/ Kona Hearts of Palm,  
Shaved Vegetable, Kamuela Farm Tomato,  
Vanilla Liliko'i Vinaigrette

Shoyu Sesame Ahi Poke w/ Sweet Big Island Onion, Sea  
Salt, Ogo, Scallion

Namasu w/ Rice Wine Pickled Cucumber, Carrot

Lomi Lomi Salmon w/ Diced Cured Salmon,  
Sweet Onion, Tomato

Spicy Poke w/ Sriracha Tobiko Aioli

Fresh "Poi" (Pounded Taro Root)

## Entrees

Huli Huli Style Chicken w/ Ginger Scallion,  
Cilantro Pesto

Grilled Steak Teriyaki w/ Toasted Sesame

Slow Roasted & Smoked "Kalua" Pork  
w/ Stir Fried Cabbage

Wok-Fried Rice w/ Char Siu Pork,  
Cabbage, Pea, Carrot, Green Onion

Hawaiian Waters Catch of the Day  
w/ Liliko'i Butter Sauce, Local Fruit Salsa

Moloka'i Purple Sweet Potato w/ Coconut Brown  
Butter Glaze, Macadamia Nut

Stir Fried Fresh Market Vegetables

## Desserts

Pineapple Upside-Down Toffee Cake, Chocolate Mousse, Coconut Profiterole, Mango Mousse Cake

## Drinks

**Includes two drink tickets per attendee and cash bar.**

Assorted Soft Drinks

Assorted Fruit Juices

Still & Sparkling Water

E.H. Taylor Kentucky Bourbon Whiskey

Diplomatico Rum

Duckhorn Sauvignon Blanc

Aviation American Gin

El Tesoro Tequila

Frank Family Chardonnay

Calvados Boulard VSOP

J&B Scotch Whiskey

Erath Resplendent Pinot Noir

Ketel One Vodka

Bud Light, Heineken, Bikini Blonde, Stella Artois

Routestock Cabernet Sauvignon