



THE TASTE OF MAUNA LANI

DINNER PRIX-FIXE 3 COURSE MENU

OPENING COURSE

farmer's market salad
daily offering

MAIN COURSE

furikake crusted ono
seared rare, uncle les' fern shoot salad, tempura green beans, ginger dressing

~ or ~

pulehu pork ribs
spicy soy, organic pineapple baked beans, edamame, house citrus slaw

LAST COURSE

kokoleka
crunchy peanut butter and chocolate cookie, milk chocolate mousse, lava chip, peanut butter and chocolate sauce, candied peanuts

\$48 per person plus tax and gratuity

The CanoeHouse fresh produce, meat, poultry & fish are supplied by farms, ranches & fisheries guided by principles of sustainability. More than 80% of our menu items are sourced locally from Hawaii Island.
Due to seasonality items are subject to change.

hirabara farms ~ ano farm ~ fresh island fish ~ hawaiian hogs ~ kona cold lobster ~ hudge farm
~ kona fish ~hawaii beef producers ~ hawaii island goat dairy ~ honda farms ~j.d. farms ~
~ k farm ~ nakano farm ~ maluhia farms ~ kulana meats ~ paauilo farm ~ robb farms ~
uncle les, mauna lani bay ohana