

thanksgiving AT GRAND HYATT KAUA'I

THANKSGIVING LUAU

Two shows
12:30 PM and 5:30 PM

FRESH FRUIT

watermelon | maui gold pineapple | sunrise papaya

GRAND HYATT FARM BABY GREENS

local cherry tomato | cucumber | carrot
papaya seed dressing and liliko'i vinaigrette

LOCAL HEIRLOOM TOMATO SALAD

shaved maui onion | surfing goat feta
crystallized ginger vinaigrette

LOCAL FAVORITE PANCIT NOODLE SALAD

sesame vinaigrette

HAWAIIAN AHI POKE

POI AND LOMI LOMI SALMON

IMU STYLE PIG

GRILLED GRASS FED MAKAWELI NEW YORK STEAKS

TRADITIONAL HULI HULI CHICKEN

VOLCANO SPICED LOCAL CATCH

yuzu beurre blanc | mango coulis

DIESTAL FARMS ROASTED TURKEY

pan gravy

STUFFING

portuguese sausage | fresh sage

HOUSE MADE CRANBERRY RELISH

MOLOKAI SWEET POTATOES

coconut glaze

LEMONGRASS AND GINGER SCENTED

LOCAL STYLE RICE

SEASONAL WOK FRIED VEGETABLES

POI ROLLS

butter

COCONUT CREAM PIE

PUMPKIN PIE WITH WHIPPED CREAM

HAUPIA

PINEAPPLE UPSIDE DOWN CAKE

GUAVA MOUSSE CAKE

WARM PINEAPPLE GLAZED BREAD PUDDING

TIDEPOLS

GHK GARDEN GREENS

spiced pecans | candied cranberries | orange | goat cheese
pomegranate vinaigrette

12

DIESTAL FARMS TURKEY

potato puree | portuguese sausage stuffing | green beans
turkey-truffle gravy

34

PUMPKIN CAKE

toasted pumpkin seeds | spiced cream cheese
cranberry gelee

12

A LA CARTE OR THREE COURSE PRE-FIXE

55

DONDERO'S

ANTIPASTO MISTO

cured meats | artisan cheeses | pickled vegetables
toasted baguette | local mustard
castelvetro olive

12

DIESTAL FARMS TURKEY

smoked peppercorn & sage gravy
focaccia stuffing | cranberry caviar
roasted sunchokes

34

HAWAIIAN SALTED CARAMEL APPLE

calvados chantilly | cider gelee | pumpkin cake

12

A LA CARTE OR THREE COURSE PRE-FIXE

55

For reservations please call 808 240 6456 or ext 51.

Tidepools, Dondero's and the Luau can also be booked online through [OpenTable.com](https://www.opentable.com).