

UNCONDITIONAL DELIGHT

SAINT VALENTINE'S DAY
TUESDAY, FEBRUARY 14, 2012

Treat yourself and your loved one to an
irresistible evening of delectable cuisine and
uplifting romance.

Ocean Pool Bar & Grill

5:30PM-9:00PM

Three-course prix fixe menu

Pulehu, an Italian Grill

5:30PM-9:30PM*

Four-course prix fixe menu

*RESERVATIONS ARE REQUIRED



THE WESTIN
KA'ANAPALI
OCEAN RESORT VILLAS

*For more information, dial 667.3254
or visit westinkaanapali.com*



Pulehu, an Italian Grill

5:30PM-9:30PM

Four-course prix fixe menu



FIRST COURSE

Choice of:

Ostriche Tre Modi

fried oyster meyer lemon aioli, grilled oyster pickled hawaiian chilies, baked oyster leek pancetta fonduta

Tartara Di Manzo

filet mignon crudo, capers, shallots, herb aioli, crustini, garlic chips

Sformato Di Cavolfiore

savory cauliflower flan, parmigiano-reggiano crema, chicory, black pepper



PIAZZA COMM., MOSCATO D'ASTI, ITALY, 2010

SECOND COURSE

Choice of:

Capesante e Carne Di Maiale

seared scallops, coppa chips, fregola, salsa rosa

Tonno e Panzanella

ahi crudo, wild arugula, tomatoes, cucumber, pickled maui onions, grilled foccacia, basil vinaigrette

Vellutata Di Finocchi

roasted fennel puree, dried cranberry, hazelnut, fennel chips, tarragon oil



KUNG FU GIRL RIESLING, COLUMBIA VALLEY, 2010

Ocean Pool Bar & Grill

5:30PM-9:00PM

Three-course prix fixe menu



AMUSE BOUCHE

Kula Corn Soup

FIRST COURSE

Butter Lettuce Salad

avocado, marinated cherry tomatoes, blue cheese, herbed citrus vinaigrette

SECOND COURSE

Prime New York Steak and Lobster Tail

macaroni and goat cheese, upcountry turnips ragou

THIRD COURSE

Chocolate Decadence

raspberry puree, vanilla bean crème anglaise

\$50.00 per person*

*All sales subject to 4.166% Hawaii state tax. For your convenience, an 18% gratuity is automatically added to parties of six or more. Coupons, discounts or special offers are not applicable on special events and menus. Taco Tuesday will not be available this evening.

THIRD COURSE

Choice of:

Rossini di Bistecca

porcini roasted beef tenderloin, seared foie gras, fried sourdough bread, madeira mushroom sauce

Luzianide Cremisi

crispy skin opakapaka, calamari, quinoa grilled treviso saba salad, basil avocado mousse

Rissoto di Fungo Selvaggio

wild mushroom risotto, red wine poached egg, shaved asparagus, parmigiano-reggiano, white truffle oil



MAESTRO, SANGIOVESE BLEND, SUPER TUSCAN, 2009

FOURTH COURSE

Dolce

assorted waialua chocolate truffles, kula farm strawberries

\$65.00* per person

\$28.00* per person for suggested wine pairings



Reservations are required.

*All sales subject to 4.166% Hawaii state tax. For your convenience, an 18% gratuity is automatically added to parties of six or more. Coupons, discounts or special offers are not applicable on special events and menus. A la carte menu not available.

