

# 100 SAILS

RESTAURANT & BAR

## THANKSGIVING BRUNCH BUFFET MENU

9:00AM - 1:30PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
ENHANCES THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

### SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

KIMCHEE

TOFU FRIED  
garlic sauce

FARRO, ARUGULA,  
GRANNY SMITH APPLE

BRUSSEL SPROUTS  
big island honey mustard glaze,  
whiskey almonds

ENDIVE, APPLE, CELERY,  
BRAVO RADISH  
cranberry,  
champagne vinaigrette

### SUSHI STATION

TEMAKI SUSHI  
spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions

FUTOMAKI

CALIFORNIA ROLL

### OMELETTE STATION

OMELETTE  
mushroom, tomato,  
bell pepper, onion,  
green onion, bay shrimp,  
ham, portuguese sausage,  
bacon, shredded cheese

### WAFFLE STATION

TOPPINGS  
assorted berries, banana foster,  
whipped cream, fruity pebbles,  
frosted flakes, cocoa puff,  
lucky charms, nutella,  
chocolate syrup, maple syrup

CHEF DE CUISINE

AARON FURUTO

### HOT STATION

CLAM CHOWDER  
classic clam chowder  
made by our saucier

BACON

SAUSAGE

KALUA BENEDICT

FRIED OYSTERS  
tartar sauce

STEAMED CRAB LEGS  
clarified butter

BUTTERNUT SQUASH  
SAGE RAVIOLI  
calamansi brown butter

KOLOA RUM GLAZED  
SALMON  
bacon, maple, chives

VEGETABLE MEDLEY

MASHED POTATO

CHICKEN FRICASSEE  
foie gras-unagi sauce

ROASTED TURKEY LEG  
ROULADE

SOUS VIDE TURKEY  
BREAST

HOLIDAY STUFFING  
mushroom fricassee, green apple

### CARVING STATION


SLOW ROASTED PRIME RIB  
carved to order, served with au jus  
& creamy horseradish

RACK OF LAMB  
new zealand, romesco sauce

EXECUTIVE CHEF

JEREMY SHIGEKANE

### COLD BAR

AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arare

TAKO POKE  
wasabi, soy, sesame, ogo

SASHIMI  
ahi, king salmon, nairagi

SHRIMP COCKTAIL  
brew poached shrimp  
& classic cocktail sauce

ASSORTED  
FRESH FRUITS  
banana, berries, melons  
orange, papaya, pineapple  
(subject to change)

### DESSERTS

PRINCE BREAD  
PUDDING  
punalu'u sweet bread, raisins,  
lemon, laie vanilla anglaise

PUMPKIN CHOCOLATE  
HAUPIA CRUNCH PIE

APPLE TARTLET  
toasted meringue

CHOCOLATE ORANGE  
FEUILLETINE TRUFFLE

UBE-CUSTARD BRULEE

COFFEE TOFFEE CHIFFON   
frangelico cream

### ICE CREAM

seasonal sorbet & ice cream

RESTAURANT MANAGER

TERRENCE KIM



Contains Nuts

\$109 ADULT | \$54.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine.

In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today. 091823