



CHEF BEN'S PANTRY

From Chef Ben's pantry to yours! Prepared by our culinary team and ready for you to enjoy at home.

- Ahi Kit - \$38.00*
- 20 oz. Bone in Prime Rib Chop - \$38.00
- Kaua`i Shrimp (13 - 15) - \$14.00/lb
- 30 oz. Garlic Alfredo - \$8.00
- 30 oz. Kaua`i Tomato + Basil Marinara - \$8.00
- Local Ahi Tuna (choice of block cut or poke cut) - \$20.00/lb
- Fresh Catch of the Day - \$12.00/lb

*Chef Ben has prepared an "Ahi Kit" that includes all of the ingredients you'll need to make your own delicious poke bowls and other island-inspired ahi meals at home.

Grocery items are limited. Please call 808-742-8000 or email memberservices@kukuiula.com to place your order. The member discount has been applied to all items.

KUKUI'ULA CULINARY OFFERINGS FEBRUARY 21ST THROUGH MARCH 2ND

Our Culinary Team is pleased to offer the following special menus for this week. In addition to these evenings, we also invite you to bring your own wine to enjoy at 'Umeke Kitchen + Bar on no-corkage Wednesdays.

Seating is limited and reservations are strongly recommended for dinner. Please call 808-742-8000 or e-mail memberservices@kukuiula.com to make a dining reservation or to place a to-go order. Please note that the last seating and to-go order is at 7 pm nightly.

'Umeke Kitchen + Bar

[Breakfast](#): Tuesday – Sunday from 8 am to 11 am
Happy Hour: Tuesday – Sunday from 4:30 pm to 6 pm
[Dinner](#): Tuesday – Saturday from 5 pm to 8 pm

Makai Grill + Bar

[Lunch](#): Tuesday – Sunday from 11 am to 4:30 pm
Dinner: Sunday Grilling from 5 pm to 8 pm



SUNDAY GRILLING FEBRUARY 21ST

Join us at the Makai Grill + Bar for Sunday Grilling! The menu includes:

Wedge Salad

Blue Cheese, Cherry Tomato, Bacon, Buttermilk Vinaigrette

Truffle Mac + Cheese

Farm Herb Toasted Breadcrumbs

Roasted Farm Vegetables + Wilted Greens

Kalamata Olive Bagna Cauda

Kuk's Fried Chicken

Kiawe Grilled Catch of the Day

Romesco Sauce

Grilled Shelton Farms Chicken Breast

Farm Lemon + Thyme Sauce

Apple Pie

Whipped Cream, Vanilla Ice Cream

\$55.00++ for Adults and \$27.50++ for Keiki 6-12

Complimentary for children five and under

CASUAL WEDNESDAY DINNER FEBRUARY 24TH

This week's Casual Wednesday Dinner menu includes:

Caprese Salad

Local tomatoes, farm basil, mozzarella, Farm arugula, aged balsamic vinaigrette, toasted macadamia nuts

Spaghetti + Meatballs

Veal + pork meatballs, marinara sauce, Farm herbs, parmesan cheese, garlic toast

Farm Calamansi + Blueberry Panna Cotta

Fresh blueberries, caramel wafer

Complimentary for children five and under



SUNDAY GRILLING FEBRUARY 28TH

Join us poolside for sunset and another fabulous evening of Sunday Grilling where we'll be offering:

Farm Green Salad

Mustard + green apple dressing, cucumber, pickled red onions, north shore tomatoes

Roasted Broccoli + Squash

Chickpea miso sauce, sesame, farm radish

Sweet Potato Mash

Green beans and carrots tossed in koji butter

Grilled Catch of the Day

Sweet and sour edamame, togarashi

Grilled Pork Belly

Pickled watermelon rind salsa

Kuk's Fried Chicken

Chocolate + Farm Red Beet Cake

Orange sorbet

\$50.00++ for Adults and \$27.50++ for Keiki 6-12

Complimentary for children five and under.