

ocean awards gala

menu

FIRST COURSE

Fresh Burrata

Served with Seasonal Heirloom Tomato,
Pesto Dressing, Basil Seedling (GF, VEG)

ENTRÉE

Honey Soy Glazed Hawaiian Farm Raised Kampachi Fillet

Sweet Potato Coconut Mash
Fresh Pineapple Salsa (NF)

WINE SERVICE

VILLA BOTANICA CHARDONNAY VIOGNIER
CHÂTEAU ST. JEAN CABERNET SAUVIGNON

At the dessert reception

PASSED DESSERTS

Banana and Dulce de Leche Spring Roll (NF)
with Passion Fruit

Pabana Pop Rock Lollipop (NF)

DESSERT BUFFET

Chocolate Chinese Five Spices Verrine (NF)

Ginger and Blueberry Brulee
in a Mason Jar (NF, GF)

Clamansi and Raspberry
Meringue Tart (NF)

Chocolate and Caramel Passion Cake

NF = NUT FREE

GF = GLUTEN FREE

VEG = VEGETARIAN

VEGAN, NUT FREE,
AND GLUTEN FREE ENTREE
AVAILABLE UPON REQUEST



NATIONAL
MARINE
SANCTUARY
FOUNDATION