

BAREFOOT TABLE DINNER

Our Barefoot Dinner is truly a toes-in-the sand experience. Set on the beach, in front of Beach Tree, up to 22 guests will enjoy an Italian countryside-themed, family-style, customized menu.

Hawai'i Island's freshest ingredients will be used and cooked alongside the table. Add a perfectly paired wine with your dinner and leave your shoes behind to enjoy a spectacular meal under the stars in paradise.

Minimum party of 10 guests required.

\$2,250 for up to 10 guests

*\$175 per person for each additional adult
or \$65 for each additional child (5-12).*

Price does not include sales tax and gratuity

Reservations required - contact Concierge 808-325-8000

Available Nightly



FOUR SEASONS

RESORT
HUALĀLAI



BAREFOOT TABLE

MENU SELECTIONS

First Course | Antipasti ~ Please select four appetizers

CAESAR SALAD (P)

Focaccia | Kekela Farm Baby Romaine | Parmigiano-Reggiano

SHAVED FENNEL & KOHLRABI (V)(GF)

Endive | Kona Citrus | Hamakua Goat Cheese | Marcona Almond | Grains of Paradise Vinaigrette

BURRATA (V)

Kamuela Tomato | Arugula | Leonardis Saba

CAPRESE (VG)

Fresh Mozzarella | Sliced Tomato | Basil | Truffle Balsamic

LOCAL TOMATO BRUSCHETTA (VG)

Grilled Sourdough | WOW Farms Tomato | Garden Basil | Saba Vinegar

ARUGULA SALAD (V)(GF)

Parmigiano | Cherry Tomato | Lemon Vinaigrette

POLPETTE AL FORNO

Braised Veal and Beef Meatballs | Smoked Scamorza | Parmesan | Garlic Toast

AHI TUNA TARTARE (P)

Meyer Lemon, Chives | Sea Salt | Black Truffle Aioli | Sardinian Flatbread

V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE • P = PESCATARIAN
Allergies must be communicated regardless of menu description to avoid cross contamination

Second Course / Primo ~ Please select two pastas

Pasta shapes can be exchanged upon request - Gluten free pasta available upon request

SPAGHETTI POMODORO E BASILICO (VG)

Pomodoro | Holy Basil

RIGATONI ALLA NORMA (V)

Eggplant | Pomodoro | Ricotta Salata | Holy Basil

PENNE SORENTINA (V)

Pomodoro | Fresh Mozzarella | Holy Basil

CANESTRI SICILIAN PESTO (V)

Sicilian Pesto | Mac Nuts | Parmigiano

MAFALDINE BOLOGNESE

Pork | Beef | Veal | Pomodoro | Parmigiano

SPAGHETTI MUSHROOM RAGU (V)

Seasonal Mushrooms | Cream Sauce

SPAGHETTI CACIO E PEPE (V)

Pecorino Romano | Black Pepper | Butter

SPAGHETTI AGLIO E OLIO (VG)

Garlic | Parsley | Red Pepper | EVOO

CRISPY GARDEN EGGPLANT (V)

Kalamata Olives | Feta | Mozzarella | Tomato Fondue | Caponata

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Third Course | Forte ~ Please select two entrées

TAGLIATA DI MANZO (GF)

Beef Tenderloin | Salsa Verde

WHOLE FISH (GF)

Kanpachi | Lemon Caper Sauce

CRISPY PUNA CHICKEN (GF)

Deboned Marinated Half Chicken | Tahini Crema Sauce

GRILLED KONA HEART OF PALM (VG)

Tomato | Capers | Olive Sauce

Sides | Contorni ~ Please select two sides

TUSCAN STYLE FINGERLING POTATOES (GF)

Yukon Gold Potatoes | Parmigiano-Reggiano | Rosemary

THREE CHEESE POLENTA

Wild Mushroom & Truffle Ragout

CHARRED BROCCOLINI (GF)

Parmigiano-Reggiano | Chili Flake

Dessert | Dolci

Pastry Chefs Selection of Assorted Desserts