

# TASTE OF UTC

## DINNER

September 1-15 | \$34 per person | please select one from each course

### Course One

#### POTSTICKERS\*\*

seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce

#### PICASSO ROLL\*o

spicy yellowtail, avocado, yellowtail, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

#### SWEET & BLEU SALAD\*

fall greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing

### Course Two

#### CILANTRO LIME CHICKEN\*

yogurt-lime marinated chicken skewers, cilantro, pickled red onions, turmeric rice

#### MARKET FISH

chef's selection, seasonal preparation

#### PRIME RIB 10oz\*\*o

togarashi jus, horseradish cream, miso whipped potatoes

#### KONA SURF & TURF\*\*o

7oz pan seared filet with lobster butter & sea salt, served with a peppered tuna tataki roll - lobster & citrus aioli, avocado, sesame-soy chili sauce, green onion

additional \$10

### Course Three

#### CARROT CAKE\*

three-layer carrot cake, cream cheese frosting, caramel sauce, toasted walnuts

#### NEW YORK CHEESECAKE

raspberry sauce, chocolate covered strawberry, whipped cream

**KONA GRILL**    @KonaGrill

Vegetarian | \*Item contains seeds or nuts | \*Item contains shellfish.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness; contains (or may contain) raw or undercooked ingredients.*