

SOLERA

Chauffeured Celebration Package

CELEBRATION MENU - \$677 FOR TWO GUEST
INCLUSIVE OF TAX & GRATUITY AND TRANSPORTATION

TO CELEBRATE

Welcome Toast

glass of champagne taittinger "brut la francaise"

Florals

your choice of (1) floral bouquet or (2) leis

AMUSE BOUCHE

Ahi Kinilaw

coconut, thai bird chile, bubu arare, sweet potato chip, kalamansi & cane vinaigrette

FIRST

Cornbread Johnny Cake

honey brown butter, whipped egg mousse, caviar

elevate | kaluga-beluga hybrid caviar +\$50
or imperial golden caviar +\$75

SECOND

Local Beets

sweetland farm chèvre, spiced macadamia nuts, sea asparagus, banyuls vinaigrette

THIRD

Seafood Koshihikari "Risotto"

saffron broth, dried tomatoes, pickled onion, xo sauce

FOURTH

Kona Kanpachi

white bean, baby fennel, ho farms cherry tomato ragout

FIFTH

Prime Flat Iron Steak

wagyu gold potato puree, melted rainbow chard, sauce bordelaise

elevate & enhance your dining experience
6oz Washugyu ribeye +\$50 or 3oz Miyazaki A5 striploin +\$75
butter poached half lobster +\$50 or three shrimp +\$30

DESSERT

4" Buttercream Custom Cake

your choice of vanilla buttercream, strawberry buttercream, or chocolate buttercream

includes: chocolate plaque with custom greeting and cake box

Keepsake Photo



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SCAN FOR MORE INFORMATION.