

HUMBLE MARKET KITCHIN

BY ROY YAMAGUCHI

Mother's Day Brunch

Adults \$75 - Keiki \$25
Sunday May 13th - 7:00 AM - 1:00 PM

Piping Hot Breakfast

Braised Shoyu Chicken *Red Bliss Potatoes | Sesame Scallion*

Steamed Manila Clam *Garlic Herb Butter*

Garlic Shrimp *Herb Beurre Noisette*

Crab Cake *Togarashi Butter Sauce*

Seared Salmon *Dill Caper Mushroom Beurre Blanc*

Applewood Smoked Bacon • Pork Sausage Links • Scrambled Eggs*

Sweet Bread Pudding French Toast *Cream Cheese Maple Frosting*

Roasted Red Bliss Hash • Stir-fry Vegetables • Garlic Fried Rice

Carving Station

Slow Roasted Garlic Herb Crusted Prime Rib *Natural Jus | Creamy Horseradish*

Omelet Station & Pancake Station

Egg Whites • Fresh Eggs • Baby Spinach • Avocado • Jack/Cheddar • Ham

Onion • Basil • Kale • Tomato • Bacon • Peppers • Green Onions

Sushi/Poke

Spicy Tuna Roll | Spicy Mayo Ahi Poke | Tako Poke

Cold Selections

Mauna Kea Tomato Caprese *Mozzarella | Evonuk's Farm Basil | Balsamic*

Roasted Molokai Sweet Potato *Condensed Honey Milk | Toasted Coconut*

Togashi Sesame Edamame

Chopped Romaine | Upcountry Greens

Delicious Pastries & Breads

Banana Bread | Flakey Croissant | Maple Pecan | Apple Danish | Mini Cinnamon Roll

Pineapple Upside Down Cake | Berry Crumb Bars | White Bread | Wheat Bread

Sandwich Rolls Station

Chicken Caesar Roll Up • Black Forest Ham & Cheddar • Roasted Turkey & Swiss

Fresh Fruit Selections

Maui Gold Pineapples | Grapes | Watermelon | Honeydew | Banana | Oranges

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.