

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.

\$1,750 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



BEACH TREE

taste · see · relax · be



BAREFOOT TABLE

MENU SELECTIONS

First Course / Antipasti ~ Please select four appetizers

CAESAR SALAD (P)

Focaccia, Kekela Farm Baby Romaine, Parmigiano-Reggiano

SHAVED FENNEL & APPLE (V)(GF)

Arugula, Marcona Almonds, Hamakua Goat Cheese, Shallot Vinaigrette

BURRATA (V)

Kamuela Tomato, Arugula, Leonardi Saba

CAPRESE (VG)

Fresh Mozzarella, Sliced Tomato, Basil and 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

EGGPLANT PARMIGIANA (V)

San Marzano Tomato, Mozzarella Di Bufalo, Parmigiano-Reggiano, Basil

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Third Course / Forte ~ Please select two entrées

TAGLIATA DI MANZO (GF)

Beef Tenderloin, Rib Eye, Served with Salsa Verde

WHOLE FISH (GF)

Kanpachi, Served with Lemon Caper Sauce

PUNA CHICKEN (GF)

Harissa Rub Deboned Half Chicken, Served with Tahini Crema Sauce

GRILLED KONA HEART OF PALM (VG)

Served with Tomato, Capers, and Olive Sauce

Sides / Contorni ~ Please select two sides

TUSCAN STYLE FINGERLING POTATOES (GF)

Yukon Gold Potatoes, Parmigiano-Reggiano, Rosemary

GRILLED ASPARAGUS (GF)

CHARRED BROCCOLINI (GF)

Parmigiano-Reggiano / Chili Flake

Dessert / Dolci

Pastry Chefs Selection of Assorted Desserts

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