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*A Gourmet's Paradise*

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## *Hale Moana Dining Room*

Nestled on the Kona Coast of the Big Island of Hawaii, Kona Village Resort is more than just a resort—it is a recreation of the legendary Hawaii of Kaupulehu and its idyllic lifestyle. A colony of individual thatch-roofed cottages surround a crystal-clear bay where once many Hawaiians fished, made salt for trade with upland farmers, raised their children, danced hulas of celebration, and chanted to their gods. The lifestyle of “old Hawaii” has been recaptured and scrupulously preserved at Kaupulehu, but today, with the addition of the finest resort amenities, we call it “plush/primitive.”

Our twelve dinner menus, each featuring three entrées, are reproduced on the following pages. Rotating each menu daily, Executive Chef Harry Yoshida will create for you not just satiating meals but true dining experiences. You'll find not only such international favorites as Escalope de Veau aux Chanterelles, Rack of Lamb, and Filet of Beef Wellington, but a sampling of such ethnic Island favorites as Roast Duckling Lychee, Filet of Ahi, and Prawns Kaupulehu, to name a few.

Your gourmet adventure is not limited to dinner alone but begins with breakfast from one of three rotating menus. You can begin your day with an exotic omelet, fresh island fish, macadamia-nut pancakes, or classic Eggs Benedict. But if you're a creature of habit, you may follow your selection of island fruits with the more traditional breakfast fare.

However you plan to spend the morning, we should warn you that a sumptuous buffet luncheon will await you on the Hale Moana Terrace. A stroll along the beach, a swim in the pool or the blue Pacific, or a round of tennis will prepare you for

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### **Appetizer**

#### **BOUCHÉE À LA REINE**

*Diced Mushrooms, Chicken, and Sweetbreads  
in a Supreme Sauce Served in a Patty Shell*

### **Soup**

#### **FRENCH ONION SOUP**

### **Salad**

#### **TOSSED ISLAND GREENS**

*Choice of Freshly Prepared Dressings*

### **Entrées**

#### **FILET MIGNON**

#### **WITH CHORON SAUCE**

*The Best of U.S. Choice Tenderloin topped with a Tomato Hollandaise*

#### **VEAL CORDON BLEU**

*A Classic*

#### **CURRY OF SOUTH SEA LOBSTER**

*Traditional Condiments . . .  
Hot Steaming Rice*

#### **MACADAMIA POTATO CROQUETTES**

#### **VEGETABLES DU JOUR**

*and*

#### **FRESHLY BAKED**

#### **INDIVIDUAL LOAVES OF BREAD**

### **Beverages**

**COFFEE, TEA**

**MILK, SANKA**

### **Desserts**

**FROM OUR CART SELECTION**

**TROPICAL FRUIT SHERBETS**

**ICE CREAM**



## **Appetizer**

### **FISH PÂTÉ**

*Chilled Island version of our own Pâté in a Crust accompanied by a green herb mayonnaise*

## **Soup**

### **PORTUGUESE BEAN SOUP**

*A tradition in our multi-national Island heritage*

## **Salad**

### **TOSSED ISLAND GREENS**

*Choice of Freshly Prepared Dressings*

## **Entrées**

### **ROAST RACK OF VEAL**

*au jus*

### **GRILLED PORK MEDALLIONS**

#### **"BEL PAESE"**

*Two center-cut tenderloin mini-steaks with a melting crown of the famous Italian cheese*

### **PRAWNS TAHITIAN**

*Prawns broiled in their own shells, enhanced with garlic butter and a combination of delicate spices*

### **DUCHESS POTATOES**

### **VEGETABLES DU JOUR**

*and*

### **FRESHLY BAKED**

### **INDIVIDUAL LOAVES OF BREAD**

## **Beverages**

**COFFEE, TEA**

**MILK, SANKA**

## **Desserts**

**FROM OUR CART SELECTION**

**TROPICAL FRUIT SHERBETS**

**ICE CREAM**



## **Appetizer**

### **PAKORAS**

*Vegetable Fritters with Mint Chutney*

## **Soup**

### **CHICKEN OKRA SOUP**

## **Salad**

### **TOSSED ISLAND GREENS**

*Choice of Freshly Prepared Dressings*

## **Entrées**

### **ROAST STRIPLOIN OF BEEF**

#### **"MARCHAND DES VINS"**

*U.S. Choice Beef*

*Served in the Classic Continental Manner*

### **RACK OF LAMB "DIABLE"**

*Whole baked lamb racks with a bread crumb crust . . . cooked and sliced to order accompanied by a fresh mint sauce*

### **POISSON POCHÉ**

*Tender pieces of mahimahi poached in court bouillon, finished with sauce Mornay*

### **OVEN-BROWNEED POTATOES**

### **VEGETABLES DU JOUR**

*and*

### **FRESHLY BAKED**

### **INDIVIDUAL LOAVES OF BREAD**

## **Beverages**

**COFFEE, TEA**

**MILK, SANKA**

## **Desserts**

**FROM OUR CART SELECTION**

**TROPICAL FRUIT SHERBETS**

**ICE CREAM**





## Appetizer

HOT CHEESE TARTELETTE

## Soup

RUM & PLUM POT

*A delicious cold soup ideally suited to Hawaii's climate*

## Salad

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

## Entrées

TOURNEDOS OF BEEF  
"COUNT STROGANOFF"

*Choice Cut of tenderloin  
crowned with the famous sauce*

LAMB CURRY

*The classic dish served with rice and pickled papayns*

BROILED LOBSTER MOUSSELINE

*Lobster tail broiled in its own shell and finished to perfection  
with a fluffy Hollandaise sauce*

POI PUFF CROQUETTES

VEGETABLES DU JOUR

and

FRESHLY BAKED

INDIVIDUAL LOAVES OF BREAD

## Beverages

COFFEE, TEA

MILK, SANKA

## Desserts

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



## Appetizer

ICED SCALLOPS MIKADO

*A spicy taste teaser of delicate scallops simmered with herbs . . . then chilled*

## Soup

LENTIL SOUP ESAU

*One taste and you will know why Esau gave up  
everything for a bowl of this savory soup*

## Salad

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

## Entrées

ROAST RACK OF VENISON MOLOKAI

*The Kamaaina adventurer's delight. Sliced, tender venison  
garnished with pear and currant jelly*

TOURNEDOS OF BEEF OSCAR

*Sautéed medallions of tenderloin, topped with asparagus  
and King Crab, finished with a béarnaise sauce*

L'HOMARD NEWBORG en CASSEROLE

*A delightful combination of succulent lobster and creamy mushrooms,  
simmered to perfection*

BAKED, FLUFFED, AND STUFFED POTATO

VEGETABLES DU JOUR

and

FRESHLY BAKED

INDIVIDUAL LOAVES OF BREAD

## Beverages

COFFEE, TEA

MILK, SANKA

## Desserts

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



## Appetizer

### HAWAIIAN SEA ANEMONES

Our own name for these wonderfully different hot shrimp fritters . . .  
sure to tease any palate

## Soup

### CONSOMMÉ CÉLÈSTINE

A savory chicken consommé presented with thinly sliced crêpes

## Salad

### TOSSED ISLAND GREENS

Choice of Freshly Prepared Dressings

## Entrées

### ROAST DUCKLING LYCHEE

A taste of the Orient . . . one-half roast duckling, partially deboned  
and served in a light sauce laced with the elusive Lychee Liqueur

### MOUNTAINEER STEAK

Direct from the mountains of Colorado. A fine rib cut of Colorado beef  
aged to perfection, broiled to your liking

### FRESH ISLAND FISH

A tasty treasure from our own bountiful waters . . . lightly pan-fried  
and finished with macadamia butter

### POTATO & ONION BOULANGÈRE

### VEGETABLES DU JOUR

and

### FRESHLY BAKED

### INDIVIDUAL LOAVES OF BREAD

## Beverages

COFFEE, TEA

MILK, SANKA

## Desserts

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



## Appetizer

### CRABMEAT COCKTAIL

A generous serving of succulent Alaskan King Crab,  
marinated in a tropical dressing

## Soup

### CHILLED VICHYSOISE

The classic creamy leek & potato soup

## Salad

### TOSSED ISLAND GREENS

Choice of Freshly Prepared Dressings

## Entrées

### ESCALOPE DE VEAU AUX CHANTERELLES

An International offering from cosmopolitan Switzerland.  
A choice milkfed veal cutlet smothered with juicy creamed  
wild mountain mushrooms

### WHOLE ROAST TENDERLOIN OF BLUE RIBBON BEEF

Choice tenderloin sliced to order and presented with marrow bone au jus

### HELLAS SHRIMP CASSEROLE

A delightful combination of tomato fondue, oregano, shrimp and feta  
cheese . . . masterfully combined to offer an enticingly unusual and  
surprisingly satisfying dining adventure

### BREADED, OVEN-BROWNED POTATO

### VEGETABLES DU JOUR

and FRESHLY BAKED

### INDIVIDUAL LOAVES OF BREAD

## Beverages

COFFEE, TEA

MILK, SANKA

## Desserts

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



### **Appetizer**

MARINATED MUSHROOMS

### **Soup**

PACIFIC CLAM CHOWDER

*A creamy combination of Clam and King Crabmeat*

### **Salad**

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

### **Entrées**

THE PRESIDENT'S STEAK

*A chateaubriand with béarnaise sauce*

PORK CHOPS FLEMISH

*The center cuts, stuffed and braised in dark ale*

SCALLOPS "KAHIWAI"

*Deep sea tidbits marinated and coated with coconut,  
then butter fried*

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BAKED POTATO  
WITH CONDIMENTS  
VEGETABLES DU JOUR  
and  
FRESHLY BAKED  
INDIVIDUAL LOAVES OF BREAD

### **Beverages**

COFFEE, TEA  
MILK, SANKA

### **Desserts**

FROM OUR CART SELECTION  
TROPICAL FRUIT SHERBETS  
ICE CREAM



### **Appetizer**

CRÊPES AUX CHAMPIGNONS

*Thin Pancakes filled with creamed mushrooms*

### **Soup**

FRESH ISLAND VEGETABLE SOUP

### **Salad**

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

### **Entrées**

STEAK AU POIVRE

*Choice N.Y. Pepper Steak*

CAPTAIN VANCOUVER'S SPECIAL

*The man who introduced sheep to the islands  
would love this roast leg of lamb  
with fresh mint sauce*

PRAWNS KAUPILEHU

*Giant shrimp stuffed with crabmeat . . . breaded  
and butter fried*

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POTATO PANCAKES  
VEGETABLES DU JOUR  
and  
FRESHLY BAKED  
INDIVIDUAL LOAVES OF BREAD

### **Beverages**

COFFEE, TEA  
MILK, SANKA

### **Desserts**

FROM OUR CART SELECTION  
TROPICAL FRUIT SHERBETS  
ICE CREAM





### **Appetizer**

ESCARGOTS

### **Soup**

COLD CUCUMBER SOUP

### **Salad**

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

### **Entrées**

NEW YORK STEAK

*Charbroiled to your liking . . .  
served with maitre d'hotel butter*

ROAST PORKLOIN AU WHISKEY

*Prepared Canadian style  
and served with Baked Apples*

POISSON DU JOUR

*Fish of the day marinated in lemon juice  
and sauteed to perfection*

MACAIRE POTATO PATTIES

VEGETABLES DU JOUR

and

FRESHLY BAKED

INDIVIDUAL LOAVES OF BREAD

### **Beverages**

COFFEE, TEA

MILK, SANKA

### **Desserts**

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



### **Appetizer**

CHILLED SMOKED SALMON

*Served with pumpernickel and cream cheese,  
garnished with lemon and capers*

### **Soup**

CREAM OF ARTICHOKE SOUP

### **Salad**

TOSSED ISLAND GREENS

*Choice of Freshly Prepared Dressings*

### **Entrées**

PINTADE ROTIE

*Cornish game hen with wild rice and macadamia nut stuffing . . .  
served with a champagne sauce*

TOURNEDOS OF BEEF ROSSINI

*Choice cut of tenderloin topped with pâté  
de foie gras and a light truffle sauce*

SCALLOPS EN CROÛTE

*Scallops prepared in the Wellington manner*

RISSOLEES POTATO

VEGETABLES DU JOUR

and

FRESHLY BAKED

INDIVIDUAL LOAVES OF BREAD

### **Beverages**

COFFEE, TEA

MILK, SANKA

### **Desserts**

FROM OUR CART SELECTION

TROPICAL FRUIT SHERBETS

ICE CREAM



## **Appetizer**

SHRIMP COCKTAIL

## **Soup**

BEEF CONSOMMÉ  
WITH CORN DUMPLINGS

## **Salad**

TOSSED ISLAND GREENS  
*Choice of Freshly Prepared Dressings*

## **Entrées**

**FILET OF BEEF "WELLINGTON"**  
*Whole Beef tenderloin with a Mushroom force-meat coating  
baked in a Puffpaste crust*

**HIGHLANDERS' FLING**  
*A double lamb chop broiled in herb butter — guaranteed to  
tempt the most discerning palate*

**FILET OF AHI**  
*One of Hawaii's finest game fishes, baked in butter,  
finished with sesame seeds*

LORETTE POTATO PUFFS  
VEGETABLES DU JOUR  
and  
FRESHLY BAKED  
INDIVIDUAL LOAVES OF BREAD

## **Beverages**

COFFEE, TEA  
MILK, SANKA

## **Desserts**

FROM OUR CART SELECTION  
TROPICAL FRUIT SHERBETS  
ICE CREAM

what's in store—an incredible array of fruit and vegetable salads and such entrée selections as Beef Stroganoff, Oysters Rockefeller, or Broiled Teriyaki Steak. Luncheon selections vary daily in order to bring you, at a moment's notice, unusual foods at their peak of freshness.

A sun-drenched afternoon, quiet relaxation in your hammock with this month's best seller, an early evening cocktail as you watch one of our famed Kona sunsets—then the dinner by candlelight that will convince you without a doubt that you are truly in a "Gourmet's Paradise."

An alternate dining experience can be yours each Wednesday evening. The Paniolo Steakfry at the Hale Ho'okipa will take you to the Big Island's up-country where the fare is hearty and the music is Hawaiian Country.

Your stay at our Polynesian village wouldn't be complete without a sampling of the traditional Hawaiian foods at our weekly Friday luau. Prepared as it has been for centuries in an underground oven (imu), the kalua pig is carried to our hospitality house, the Hale Ho'okipa, where you will be royally feasted and entertained—Hawaiian style!

To complete your Kona Village dining adventure, our Executive Chef invites you to a far corner of the world to savor the foods of a particular country featured at our weekly Monday "International Night Buffet"—to Greece for Moussaka, to France for Coq au Vin, to Spain for Paella, or to Italy for Fettucini Verde!

KONA VILLAGE—A Full American Plan resort where dining is one of its many pleasures.

