



LUMERIA  
MAUI

## ***Harvest* — Feed Your Body, Nourish Your Soul**

Connect with the 'Aina (land) of Maui. It's an integral part of your Lumeria Maui experience. *Harvest*, our in-house Dining Room, is a haven for nutrition and physical wellness as we feature ingredients and dishes grown directly from our onsite garden and nearby Maui farms. All meals are a balanced blend of nutrient-rich rich foods and natural, hydrating juices — specially combined to serve your total experience at Lumeria.

As a guest, you are invited to actually be part of the harvest, as you select fresh fruits, vegetables, and herbs from our gardens to complement your meal. This personal participation yields a unique, farm-to-table Maui dining experience.

### **Harvest Sample Menu**

**Aperitif:** Passion fruit probiotic mimosa

**Appetizer:** Grilled Hawaiian Shrimp marinated in lemon ginger sauce and sprinkled with pistachio dust

**Soul Space Salad:** Razor-cut Green Cabbage sautéed in toasted sesame-tamari sauce tossed with razor-cut raw green cabbage-- set atop a bed of baby arugula and topped with matchstick carrots, daikon and snow peas---drizzled with toasted pumpkin seeds and cilantro coco- lime pesto.

**Main:** Thinly sliced Ahi with Baby corn and bamboo on linguini-cut collard greens blanched to brilliant green and topped with Shitake Miso gravy.

**Dessert:** Chocolate coconut ice cream with chopped rose petals and Macadamia-rose sauce

We understand the importance of nourishing the physical body with living food. Rest assured, every ingredient in the kitchen has been carefully selected and lovingly handled through its entire journey...from seed to table. At the request of our guests, *Harvest* is pleased to cater to your specific dietary requirements (vegetarian, vegan, gluten-free, kosher, halal, etc.).

Sit down at our table and begin a journey that awakens your senses of taste and smell and amplifies your appreciation for food and the vital place that it grows from.