

VALENTINE'S DAY PRIX-FIXE

\$85 per guest

Choice of one from each course.
Includes a complimentary glass of sparkling rosé
or non-alcoholic sparkling cider to start.



COLD APPETIZERS

Quinoa Salad

Quinoa, Ginger-Soy Vinaigrette, Local Tomatoes,
Asparagus, Goat Cheese, Beets

Shrimp & Avocado Cocktail

Poached Tiger Prawns, Avocado, Yuzu-Wasabi Cocktail Sauce, Citrus

Oyster Shooters

Baron Point Oysters, Dashi, Ponzu, Salmon Caviar,
Finger Lime, Local Seaweed, Scallions

HOT APPETIZERS

Foie Gras ala "Peanut Butter & Jelly"

Seared Foie Gras, Brioche, Berry Demi-Glace, Satay Sauce, Fresh Herbs

Duet of Ahi

Panko Crusted Ahi Lollipop, Fresh Wasabi Aioli,
Seared Ahi Tataki, Ginger-Ponzu Sauce, Tobiko

Lamb Chops

Grilled Lamb Chops, Twice Baked Potato,
Macadamia Nut Basil Pesto, Mint Chimichurri

ENTREES

Roasted Salmon

Marinated and Roasted Salmon, Aka Miso Butter, Local Sweet Onion,
Choi Sum, Crispy Brussels Sprouts, Shichimi Peppers

Twice Cooked Duck Breast

Seared Duck Breast, Lentils, Cherry Beaujolais Red Wine Reduction,
Roasted Kabocha Pumpkin, Frisee Salad

Braised Short Rib

Braised Short Rib, Hamakua Mushroom Bordelaise Sauce,
Truffled Mashed Potatoes, Seasonal Vegetable, Fresh Herbs

Grilled Vegetable Platter

Grilled Seasonal Vegetables, Balsamic Reduction, Baked Potato

DESSERTS

Crème Brulee

Basque Cheesecake

Mango Panna Cotta

Red Velvet Cake

Bananas Foster Tart



Menu subject to minor changes without advance notice.
Consuming raw or under-cooked meats, poultry, seafood,
shellfish may increase risk of food-borne illness.
Please inform your server of any food allergies or dietary restrictions.