

RESERVATIONS ONLY

New Year's Eve 2017 Menu

Amuse Bouche

Foie Gras Torchon

Appetizer

Crab Souffle

Lump Blue Crabmeat, Sweet Curried Corn Puree, Hawaiian Flower Sprouts

Raw Oysters

Half Dozen Northern Pacific Cold Water Kusshi oysters

Venison Medallions

Seared Venison Tenderloin, Port Veal Demi Glace, Micro Arugala

Soup

Seafood Bisque

Tripletail, Shrimp, Scallops, Blue Crab, Lemongrass essence

Salad

Kale Caesar Salad

Fresh Kale, House Made Croutons, Crisp Smoked Bacon, Parmesan Reggiano, House Caesar Dressing

Tomato Burrata Salad

Heirloom and Grape Tomato, Burrata, Fresh Arugula and Basil, White Balsamic Dressing

Port Wine Poached Pear Salad

Mixed greens, Spiced Almond slivers, Honey Mascarpone, Fig Vinaigrette

Entrée

Hawaiian Fish with Pontchartrain Sauce

Seared Hawaiian Fish, Ponchartrain with Shrimp, Scallops, Crawfish, and Mushroom, Bamboo Rice

Lamb Shank

Mashed Potatoes, Swiss Chard, Baby Carrots, Fig Jus

Saffron Bouillabaisse

Scallop, Jumbo Prawn, Mussels, Calamari, Fish, Clams, Root Vegetables

Trio of Dessert

Reservations 5:30pm \$95.00 per person or 8:00pm \$115.00 per person, complimentary glass of Champagne
Appetizer is optional for \$15 during first seating, all courses are included for 8:00pm seating