

Chef Rene Prix-Fixe Menu

with Wine Pairing

Served from 5:30 pm to 9:00 pm nightly

Starter

Amuse Bouche

~ Aperitif Maison ~

Appetizer

Escargot with Wild Mushroom in a Pastry Cup

Spinach Tomato Concasse White Wine Garlic Sauce

~ Nobilo "Icon" Sauvignon Blanc, New Zealand ~

Salad

Island Leaf Lettuce garnished with Ahi Croquette

topped with Pineapple Vinaigrette

~ Bex, Riesling, Germany ~

Intermezzo

Fruit Sorbet

Entree

Chef's Combination Special

Herb Roasted Lamb Chops

with Fig Demi-Glazed Reduction

and

Sauteed Fresh Island Fish Filet

with Citrus Safron des Indes Butter Sauce

~ Cline, Pinot Noir, Sonoma Coast ~

Dessert

Chef's Selection of the Evening

Fresh Brewed Kona Blend Coffee

or

Selections of Hot Tea

\$ 69 per person

Wine Paring (2 oz pour) ~ \$25 ~ additional

Menu Subject to Change without notice ~ No Substitutions