

# *Chef Rene Prix-Fixe Menu*

## *with Wine Pairing*

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

### *Starter*

*Amuse Bouche*

*~ Aperitif Maison ~*

### *Appetizer*

*Crab Calypso*

*House Made Layers of Guacamole, Ruby Red Grapefruit  
and Shredded Wild Snow Crabmeat topped Salad Frisse  
drizzled with Cajun Aioli*

*~ Nobile "Icon" Sauvignon Blanc, New Zealand ~*

### *Starter*

*Smoked Ahi Croquette Salad*

*Local grown Mix Greens*

*Garnished with Cherry Tomatoes, Papaya Wedge, Watermelon Radish  
drizzled with Sweet Chili Peanut-Butter Dressing*

*~ Bex, Riesling, Germany ~*

### *Intermezzo*

*Fruit Sorbet*

### *Entree*

*Fresh Island Catch*

*Fish Filet seared "Cajun" Style with Dijon Mustard Cream Sauce*

**and**

*Braised Roast Beef*

*with Bordelaise Sauce & Cream of Horseradish*

*~ Cline, Pinot Noir, Sonoma Coast ~*

### *Dessert*

*Smoked Pineapple Cream Brulee with Seasonal Fruit Garnish*

*Fresh Brewed Kona Blend Coffee*

**or**

*Selections of Hot Tea*

**\$ 75 per person**

*Wine Pairing ( 2 oz pour ) ~ \$25 ~ additional*

**Menu Subject to Change without notice ~ No Substitutions**