

# *Chef Rene Prix-Fixe Menu*

## *with Wine Pairing*

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

### *Starter*

*Amuse Bouche*

*~ Aperitif Maison ~*

### *Appetizer*

*Seafood Sampler Plate "Poke Style"*

*Fresh Island Fish Poke ~ Green Mussel with Sriracha Aioli & Avocado  
Spicy Shrimp Kim Chee Poke*

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

### *Starter*

*Smoked Ahi Salad*

*Local grown Butter Leaf Lettuce Greens  
Garnished with Fish Croquette  
drizzled with Pineapple Ginger Vinaigrette*

*~ Bex, Riesling, Germany ~*

### *Intermezzo*

*Fruit Sorbet*

### *Entree*

*Smoked Paprika "Dusted" Baked Lobster Tail*

*Citrus Beurre Blanc Sauce*

**and**

*Petit Filet Mignon*

*All-Natural Grass Fed Beef with Creamy Green Peppercorn Sauce*

*~ Cline, Pinot Noir, Sonoma Coast ~*

### *Dessert*

*Chef's Selection of the Evening*

*Fresh Brewed Kona Blend Coffee*

**or**

*Selections of Hot Tea*

**\$ 79 per person**

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

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