

# *Chef's Christmas Prix-Fixe Dinner*

*Sunday, December 24 & Monday, December 25*

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

## *Amuse Bouche*

*~ Aperitif Maison ~*

## *Appetizer*

### *Abi Carpaccio*

*Garnished with Island Micro Greens  
Drizzled with Annatto Oil & Wasabi Aioli*

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

## *Soup du Soire*

*Lobster Bisque with Naan Bread*

## *Salad*

### *Hydroponic Garden Greens*

*Garnished Roasted Fennel, Chevre Cheese and Melon Balls  
dressed with Raspberry Walnut Vinaigrette*

*~ Selbach, Riesling, Germany ~*

## *Entree "Surf & Shore" Duet*

### *Fresh Live Kona Lobster*

*Baked & Topped with Abalone Tomato-Basil Cream Sauce*

*&*

### *Island Medallion of Beef*

*with Gourmet Mushrooms topped with Béarnaise Sauce  
Served with Succotash of Farm Vegetables*

*~ Cline, Pinot Noir, Sonoma Coast ~*

## *Dessert Plate*

*Assorted Chocolate Mini-Cake, Petit Fours & Macarons  
with Island Made Gelato*

## *Beverage*

*Fresh Brewed Kona Blend Coffee*

*or*

*Selection of Hot Tea*

*\$ 99. Wine Pairing ADD +\$ 25.*

*\*Regular Dinner Menu not offered on Christmas Eve & Christmas Day*

*Menu subject to change without notice / No Substitutions  
\*Prices do not include applicable Hawaii State Tax & Gratuity*

# *Chef's Christmas Set Dinner Special*

*Sunday, December 24 & Monday, December 25*

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

## *Amuse Bouche*

*~ Aperitif Maison ~*

## *Starter*

### *Heirloom Tomato Caprese Salad*

*Slices of Vine-ripen Island Tomato and Fresh Mozzarella  
drizzled with Balsamic Vinegar*

*~ Selbach, Riesling, Germany ~*

## *Appetizer*

### *Garlic Herb Escargot ala Provencale*

*In a Pastry Cup*

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

## *Entree*

### *Flame Broiled Rib Eye "Cowboy" Steak*

*20 oz All-Natural Bone-in Steak*

*with Asparagus Spears and Alii Mushroom*

*Served with Au Jus ~ Creamy Horseradish ~ Potato Au Gratin*

*~ Cline, Pinot Noir, Sonoma Coast ~*

## *Dessert*

### *Passion Fruit Ice Cream Cake*

*garnished with Seasonal Fruits*

## *Beverage*

### *Fresh Brewed Kona Blend Coffee*

*or*

### *Selection of Hot Tea*

*\$ 99. Wine Pairing ADD +\$ 25.*

*\*Regular Dinner Menu not offered on Christmas Eve & Christmas Day*

*Menu subject to change without notice / No Substitutions*

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