

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 ~ Clams ~ Shrimp

~ Nobile "Icon" Sauvignon Blanc, New Zealand ~

Starter

Island Style "Chop Chop" Salad

*Garnished with Ahi Croquette
drizzled with Sesame Soy Ginger Dressing*

~ Bex, Riesling, Germany ~

Intermezzo

Fruit Sorbet

Entree

Baked Spiny Lobster Tail

Chives Citrus Caper Beurre Blanc Sauce

and

Petit Roast Beef

All-Natural Grass Fed Beef with Au Jus 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