

Hau Tree Lanai

Chef Rene's Valentine Prix-Fixe Dinner

Offered February 11 to February 14, 2018 ~ 5:30 pm to 9:00 pm

Amuse Bouche

~ Aperitif Maison ~

Appetizer

Chef's Seafood Harvest

Housed-Cured King Salmon, Ahi Tartare, Shrimp Cocktail & Fresh Prepared Poke

~ Nobilo "Icon" Sauvignon Blanc, New Zealand ~

Soup du Soir

Kona Lobster Bisque

Salad

Hearts of Romaine tossed with Garlic Aioli Dressing

garnished with Ceviche of Fresh Island "Halalu" (Mackerel)

and House Made Croutons

~ Selbach, Riesling, Germany ~

Combination Entree

All-Natural Petite Filet of Beef

topped with Gourmet Mushrooms & Red Wine Sauce

AND

Mixed Seafood Saute

On Pappardelle Pasta in Saffron Sauce

~ Cline, Pinot Noir, Sonoma Coast ~

Dessert

Red Velvet Chocolate Pyramid with Cherry Ganache

with Cherry Rum Gelato

Fresh Brewed Coffee or A Selection of Hot Teas

\$ 120.

Wine Pairing ADD \$ 28.

Gratuity & applicable State Tax not included / No Substitution / Menu subject to change without notice