

*Chef Prix-fixe Menu*  
*with Wine Pairing*

*Amuse Bouche*

~ Aperitif Maison ~

*Appetizer*

Oyster "Rockefeller"

Baked with Demi-Mushroom Sauce

~ Nobilo "Icon" Sauvignon Blanc, New Zealand ~

*Starter*

Island Style "Chop Chop" Salad

topped with Ahi Croquette drizzled with Sesame Soy Ginger Dressing

~ Selbach, Riesling, Germany ~

*Intermezzo*

Fruit Sorbet

*Entree*

Baked Spiny Lobster Tail

topped with Mix Seafood Veloute

**and**

Flamed Broiled Petit Filet of Beef

with Alii (King Mushroom) Port Wine Sauce

Accompanied with Sauteed Seasonal Vegetables

~ Cline, Pinot Noir, Sonoma Coast ~

*Dessert*

Chef's Selection of the Evening

Fresh Brewed Kona Blend Coffee

**or**

Selections of Hot Tea

**\$ 69 per person**

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

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