

# *Chef Rene Prix-Fixe Menu*

## *with Wine Pairing*

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

### *Starter*

*Amuse Bouche*

*~ Aperitif Maison ~*

### *Appetizer*

*Chef's Nightly Seafood Harvest*

*"Ask your Server for Tonight's Selection"*

*~ Nobile "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*

*Steamed Cod*

*Fish Filet topped with Fennel Cream Sauce*

**and**

*Prime "Cowboy" Steak*

*All-Natural Beef Rib Steak with Maitre'd Butter*

*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*

**\$ 74 per person**

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

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