

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

“Oyster Tempura with House-Made Sweet Pickle Relish Dip”

“Crab Cake with Malaysian Red Curry Sauce”

~ Nobile “Icon” Sauvignon Blanc, New Zealand ~

Starter

Island Style “Chop Chop” Salad

topped with Ahi Croquette drizzled with White Balsamic Dressing

~ Selbach, Riesling, Germany ~

Intermezzo

Fruit Sorbet

Entree

Island Mahimahi ala Creme Sauce Sabayon

Fish Fillet crusted with Shrimp

and

Makaweli Ranch New York Steak

with Mushroom Au Jus

All-Natural Beef Steak from Island of Kauai

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