

# *Chef Rene Prix-Fixe Menu*

## *with Wine Pairing*

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

### *Starter*

*Amuse Bouche*

*~ Aperitif Maison ~*

### *Appetizer*

*Fresh Oysters on Half Shell*  
*Cocktail Sauce"*

*~ Nobile "Icon" Sauvignon Blanc, New Zealand ~*

### *Starter*

*Peas & Lettuce topped with Ahi Croquette*  
*drizzled with White Balsamic "Mayo" Dressing*

*~ Selbach, Riesling, Germany ~*

### *Intermezzo*

*Fruit Sorbet*

### *Entree*

*Spiny Lobster Tail*  
*with Pollock Roe Wasabi Cream Sauce*

**and**

*Seared Peppercorn Crusted Petit Filet*  
*with Alii Mushroom Sauce*  
*All-Natural Beef Steak*

*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**