

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"*

~ Nobilo "Icon" Sauvignon Blanc, New Zealand ~

Starter

*Mari's Garden Baby Romaine Lettuce Salad
topped with Ahi Croquette drizzled with White Balsamic Mayo Dressing*

~ Selbach, Riesling, Germany ~

Intermezzo

Fruit Sorbet

Entree

*Baked Spiny Lobster Tail
with "Tobiko" Wasabi Cream Sauce*

and

*Seared Peppercorn Crusted Petit Filet Mignon
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