

# *Hau Tree Lanai*

## *Chef Rene's Valentine Prix-Fixe Dinner*

*Thursday ~ February 14*

### *Amuse Bouche*

*~ Aperitif Maison ~*

### *Appetizer*

Hau Tree Signature Crab Cake

on Malaysian Curry Sauce drizzled with Mango Infused Aioli

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

### *Soup du Soire*

Fresh Onaga Chowder with Island Corn & Taro

### *Salad*

Baby Romaine Lettuce

garnished with Dried Cranberries, Feta Cheese, Roasted Tomatoes & Charred Asparagus  
drizzled with Strawberry Vinaigrette

*~ Selbach, Riesling, Germany ~*

### *Entree Choices*

All-Natural Prime Rib of Beef

with Au Jus & Creamy Horseradish accompanied with French Beans & Potato Au Gratin

*~ Cline, Pinot Noir, Sonoma Coast ~*

**OR**

Fresh Live Kona Lobster

1.5 pound Baked with Tomato Cream Sauce

topped with Garlic Herb Tomato Compote on a Bed of Julienne Squash & Pasta

**OR**

Island Fresh Onaga Fillet

Red Snapper Fish sauteed topped with Citrus Cream Sauce

Served with Roasted Seasonal Vegetable Ratatouille

*~ Josh Cellars, Chardonnay, California ~*

### *Dessert*

Hawaiian Fruit Mousse

Guava, Orange & Passion Fruit flavored Mousse in a Chocolate Heart Shaped Tulip Cup

Fresh Brewed Coffee or A Selection of Hot Teas

**\$ 99.**

*Wine Paring ADD \$ 25.*

**HAU LANAI REGULAR DINNER MENU NOT SERVED**

*Gratuity e³ applicable State Tax not included / No Substitution / Menu subject to change without notice*