

# *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 ~*

### *Salad*

*Hearts of Romaine & Couscous*

*topped Feta Cheese, Grape Tomatoes & Cucumbers with White Balsamic Mayo  
Garnished with Ahi Croquette*

*~ Selbach, Riesling, Germany ~*

### *Intermezzo*

*Fruit Sorbet*

### *"Land & Sea" Entree*

*Flamed Broiled Kauai Prawns on Skewers  
with Lemon Grass Garlic Herb Drizzle*

**and**

*Petit Filet of Beef Crusted with Green Peppercorn  
with Saute Artichoke & Mushroom Cream Sauce*

*Accompanied with Island Kabocha Au Gratin*

*~ Cline, Pinot Noir, Sonoma Coast ~*

### *Dessert*

*Coconut Ice Cream*

*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**