

Chef Rene Prix-Fixe Menu

with Wine Pairing

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

Starter

Amuse Bouche

~ Aperitif Maison ~

Appetizer

Island Shrimp Ceviche

On Bed of Shredded Coconut Salad

~ Nobile "Icon" Sauvignon Blanc, New Zealand ~

Salad

Hearts of Romaine

*Tabouleh of Quinoa, Grape Tomatoes & Cucumbers with White Balsamic Mayo
Garnished with Ahi Croquette*

~ Selbach, Riesling, Germany ~

Intermezzo

Fruit Sorbet

"Land & Sea" Entree

*Cajun Dusted Sauteed "Jumbo" Prawns
with Dijon Cream Sauce*

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 ~ \$25 ~ additional

Menu Subject to Change without notice ~ No Substitutions