

# *Chef Prix~Fixe Menu* *with Wine Pairing*

## *Amuse Bouche*

*~ Aperitif Maison ~*

## *Starter*

*Amuse Bouche*

*~ Aperitif Maison ~*

## *Appetizer*

*Vol au Vent of Wild Mushrooms*

*Watercress & Duxelle with Hosin-Duckfat Drizzle*

*~ Nobilo "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*

## *Combination Entree*

*Alaskan Snow Crab Legs*

*with Lemon Butter 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**