

Chef Rene Prix-Fixe Menu

with Wine Pairing

Served 5:30 pm to 9:00 pm nightly

Starter

Amuse Bouche

~ Aperitif Maison ~

Appetizer

Oyster Rockefeller

Baked in Half Shell

~ 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

Island Shrimp Sauté

with Garlic & Herbs

and

Flamed Broiled "Bone-In" Ribeye with Sauteed Wild Mushrooms

Accompanied with Island Kabocha Au Gratin

~ Cline, Pinot Noir, Sonoma Coast ~

Dessert

Pineapple Panna Cotta

Fresh Brewed Kona Blend Coffee

or

Selections of Hot Tea

\$ 69 per person

Wine Paring ~ \$20 ~ additional

Menu Subject to Change without notice ~ No Substitutions