



## Course Menu Selections

(Eight or more guests)

### MENU I

**Scallops with Red Beets  
in Macadamia Nut Crust**  
and a Petite Salad in Raspberry Vinaigrette

**Sautéed Medallion of Veal with Truffles**  
Accompanied with Spinach  
and a Bouquet of Vegetables

**Island Flavors**  
Sesame Financier  
on Thinly Sliced Roasted Pineapple  
with Fresh Coconut Milk Sorbet and Rum Foam

Ninety Dollars  
(72 hours advance notice required)



### MENU II

**Serrano Ham and White Asparagus  
on Manoa Lettuce**  
with Roquefort Cheese and a Walnut Vinaigrette

**Seared Sea Scallop on a Bed of Risotto**  
with Lobster Tarragon Coulis

**Filet of Certified Angus Beef**  
Served with Fresh Seasonal Vegetables  
and a Red Wine Reduction

**Dessert of the Evening**

Ninety-Six Dollars

### MENU III

**Lobster Vichyssoise**  
with Caviar d'Aquitaine and Whipped Cream

**Fillet of Hawaiian Onaga**  
in a Rosemary Salt Crust with Ogo Jus

**Roasted Colorado Lamb**  
with Provençale Vegetables, Gratin Potatoes  
and Tarragon Jus

**Trilogy of Chocolate Mousse**  
with Raspberry Chambord Coulis

One Hundred Ten Dollars  
(72 hours advance notice required)



### MENU IV

**Duo of Lobster and Green Asparagus Soup**  
Topped with Oeuf à la Neige and Aquitaine Caviar

**Cherry Wood Smoked Foie Gras**  
on Sweet Potato Gnocchi with Duck Jus

**Sea Bass Meunière on Choucroute  
with Pork Belly**  
Monte Carlo Sauce and Juniper Berry

**Filet of Natural Beef**  
with Sautéed Morels in Madeira Cream,  
Petit Chanterelles and Shaved Winter Truffle

**French Cheese Selection**

**Ardèche Chestnut Confit Parfait**  
Served with Mont Blanc Topped with Caramel

One Hundred Thirty-Five Dollars

Halekulani menus feature only trans-fat free selections.