



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
\$95
72 hours advance notice required

Suggested Wines by the Glass
Petit-Chablis, Domaine Barat, France
Pinot Noir "Burnside Vineyard," Patz & Hill, California
\$37



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
\$115

Suggested Wines by the Glass
Sancerre, Daniel Chotard, France
Petit-Chablis, Domaine Barat, France
Cabernet Sauvignon, Babcock Vineyards, California
\$47

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
\$120
72 hours advance notice required

Suggested Wines by the Glass
Petit-Chablis, Domaine Barat, France
Château D'Esclans "Whispering Angel," Dry Rosé, France
Château Deyrem-Valentin, Margaux, France
\$58



MENU IV

Carpaccio of Tuna
with Lemon Curd and Marcona Almonds
**Marinated Salmon, Aquitaine Caviar,
and Beetroot Mostarda**

Duo of Foie Gras
with Rice Flake, Candied Rhubarb,
Maraschino Cherries, and Pistachio

Fillet of Opakapaka
Heirloom Tomato and Basil Tartare,
Black Olives and Artichoke à la Barigoule

Veal Cheek Braised in Red Wine
with Sweetbreads, Mushroom Duxelles and Ravioli Niçoise

Selection of French Cheese

Chocolate and Wild Hibiscus
with Hot Cocoa Butter and Champagne Sauce
\$140

Suggested Wines by the Glass
Petit-Chablis, Domaine Barat, France
Sauternes, Château Roumieu-Lacoste
Pinot Nero, Movia, Slovenia
Château Deyrem-Valentin, Margaux, France
\$69

Menu prices and wine pairings quoted are per person.
Excise tax and gratuity are not included.