

chef hardy's taste of michel's

1ST

CURRIED "MADRAS" CREAM OF MUSSEL

New Zealand Green Lip Mussels; Mango Chantilly; Spanish Smoked Paprika

2ND

SEARED ALASKAN DIVER SCALLOP

Asparagus; Crisp Italian Prosciutto; Calamansi Caper Butter

3RD

BELGIAN ENDIVE SALAD

Grilled Jidori Chicken; Blue Cheese; Grapes; Oranges; Toasted Almonds; Jerez Vinaigrette

4TH

POACHED FRESH ISLAND ONAGA

Hawaiian Red Snapper; Pineapple Choucroute; Riesling Vin Blanc

5TH

VEAL CUTLET À LA HOLSTEIN

*Lightly Breaded & Baked Golden Brown; Stuffed with Kurobuta Ham & Swiss Cheese;
Okinawan Sweet Potato; Gnocchi; Asparagus; Morel Mushroom Sauce*

6TH

WHITE CHOCOLATE SOUFFLÉ

Warm Raspberry Chambord Sauce

CHEF'S MENU: \$95++

WITH WINE PAIRINGS: \$135++

Chef requests that the entire table enjoys his tasting menu

appetizer selections

YELLOWFIN AHI TARTARE*...24

Tossed with Tobiko, Hawaiian Sea Salt, Ogo & Walnut Oil; Served with Won Ton Crisps, Pesto, Crème Fraîche & Roasted Peppers Aioli

FRESH ICED OYSTERS*...22

Seasonal Oysters Shucked Upon Order; Served on Ice with Lemon, Cocktail Sauce & Shallot Vinaigrette (Serving Kualoa Ranch Oysters Upon Availability)

ICED HARVEST OF THE SEA*...58

A Refreshing Chilled Appetizer Generous Enough for Two; Featuring King Crab, Maine Lobster, Abalone & Ahi Poke, Hamachi & Ahi Sashimi, Oysters, Prawns & Spanish Galician Octopus

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS...36

Robust Foie Gras with Pineapple Pan Sauce Over a Salad of Parsley, Watercress, Tomato & Pickled Red Onion

PRAWN & SCALLOP SCAMPI...22

Hawaiian Kualoa Ranch Prawns & Alaskan Diver Scallops; Served with Angel Hair Pasta, Chinese Snow Peas & Lemon Caper Butter

HELIX ESCARGOTS BOURGOGNE...24

Half a Dozen French Snails Baked in Michel's Famous Herbed Garlic Butter

FRENCH SWEET MAUI ONION SOUP...14

Baked with Our Signature Three Cheese Blend Under Golden Puff Pastry

WARM SEAFOOD SALAD...32

Alaskan King Crab Leg, Maine Lobster, Diver Scallop & Big Island Baby Abalone Pan-Sautéed in Tarragon Vin Blanc & Arranged Over Young Spinach, Enoki Mushroom, Grapefruit & Orange Segments with Citrus Vinaigrette

VITELLO TONNATO*...24

Yellowfin Ahi Sashimi, Thinly Sliced Oven-Roasted Veal, Tomato & Arugula; With Fresh White Tuna Sauce, Pesto & Lemon-Caper Vinaigrette

FARMER'S MARKET SALAD*...12

A Colorful Assortment of Watercress & Local Greens, Hearts of Palm, Papaya, Vine-Ripened Tomato, Radish & Japanese Cucumber with Creamy Tarragon & Papaya Seed Dressing

For a magnificent Grand Marnier or Chocolate Soufflé please advise your server in advance as preparation takes 20 minutes

general manager philip shaw

t a b l e s i d e a p p e t i z e r s

LOBSTER BISQUE À LA MICHEL'S...18

Served for Over 40 Years at Michel's; Garnished with Fresh Maine Lobster Meat Flamed in Cognac

MICHEL'S CAESAR SALAD*

*Hirabara Farms Baby Romaine, Hearts of Palm & Croutons Tossed in Our Classic Creamy Dressing; Anchovy Filets Served on Request
\$18.00 per person/minimum of two orders*

WARM BABY SPINACH SALAD

*Garnished with Macadamia Nuts Over Warm Bacon & Marinated Shiitake Mushrooms; Drizzled with Onion Vinaigrette
\$18.00 per person/minimum of two orders*

GOLDEN OSETRA CAVIAR*

-Market Price-

STEAK TARTARE*...32

Raw Ground Prime Beef Tenderloin with Sweet Maui Onions Prepared in Our Signature Style

HICKORY-SMOKED SCOTTISH SALMON*...26

With Crème Fraîche, Capers & Red Onions Aside Minted Carrot Slaw & Hungarian Blini

t a b l e s i d e m a i n d i s h e s

CHÂTEAUBRIAND FOR TWO WITH SAUCE BÉARNAISE*

*Served with Porcini Mushrooms, Mashed Potatoes & Grilled Vegetables
\$56.00 per person/minimum of two orders*

SEAFOOD EN PAPILOTE...46

Alaskan Diver Scallop, Prawn, Tristan Lobster Tail & Opakapaka Baked with Grilled Zucchini, Roasted Tomato, Spinach & Okinawan Sweet Potato; Coconut Saffron Sauce & Lemon Butter

BEEF TENDERLOIN AU POIVRE*...50

Flamed in Jack Daniels with a Black Peppercorn Crust; Served with a Potato Medley, Bouquet of Seasonal Vegetables & Green Peppercorn Sauce

f r u i t s d e m e r @ t e r r e

MICHEL'S OCEAN BOUNTY*...56

Tristan Lobster Tail; Prawn & Diver Scallop on Shell Pasta, Zucchini & Sundried Tomatoes; Sautéed Baby Abalone; Island Fish with Pesto & Sauce Vierge; Oyster Rockefeller; Blackened Ahi on Onions & Mango Papaya Relish

SEAFOOD CIOPPINO...46

Mussels, Clams, Fresh Island Fish, Spanish Galician Octopus, Maine Lobster & Prawns in a Hearty Tomato Broth with Garlic Bread

CALIFORNIA ESTERO BAY ABALONE...85

Tender Abalone Pan Sautéed & Served with Angel Hair Pasta, Juliennes of Zucchini, Tomato Arrabbiata & Lemon Capers Butter

LOBSTER NEWBURG & BEEF OSCAR...58

½ Maine Lobster Baked with Jicama, Hamakua Mushroom & Watercress in a Light Cream Sauce; Beef Tenderloin Wrapped in Smoked Bacon; Topped with Kona Crab Meat, Asparagus, Sauce Béarnaise & Truffle Madeira Demi-Glace

MICHEL'S STEAMED ONAGA...46

Red Snapper Topped with Ginger, Garlic, Green Onion, Chinese Black Bean & Turnip; Served with Somen Noodles, Local Chard & Mushrooms

FRESH LIVE MAINE LOBSTER

-Market Price-

22OZ CERTIFIED ANGUS PORTERHOUSE STEAK*...68

Served with Truffled White Cheddar Macaroni Gratin, Creamed Spinach & Cabernet Reduction

GUAVA GLAZED DUCKLING...48

Roasted Under a Peppered Guava Crust & Served with Macadamia Nut Pilaf Rice, Baby Bok Choy & Pan Gravy

NEW YORK CAFÉ DE PARIS*...48

New York Steak on a Bed of Sweet Maui Onions & Roasted Button Mushrooms; Served with Dauphine Potatoes, Snap Peas & Cabernet Reduction

OVEN ROASTED RACK OF LAMB*...58

Baked Under a Classic French Mustard Breadcrumb Crust; Served with Ratatouille, Gratin Potatoes, Sautéed Haricot Verts & Minted Cabernet Demi-Glace

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

executive chef eberhard kintscher, sous chefs jesus quittap @ toni kitamura

DESSERTS

TAHITIAN VANILLA CRÈME BRÛLÉE...12
With Fresh Berries

CHOCOLATE DECADENCE CAKE...12
*Warm, Flourless Chocolate Cake Served with
Fresh Berries & Macadamia Nut Gelato*

WARM CINNAMON APPLE TART...12
*Thinly Sliced Apples Baked in Flakey Pastry;
Topped with Cinnamon Gelato*

MOLTEN CHOCOLATE CAKE...12
*Belgian Chocolate Cake with a Goopy Chocolate
Center; Served with Raspberry Gelato*

TROPICAL GELATO & SORBET...12 (2 SCOOPS)

GELATO: *Coconut Haupia, Dark Chocolate, Kona Coffee, Macadamia Nut, Tahitian Vanilla*
SORBET: *Island Mango, Strawberry Lemonade*

HAWAIIAN COCONUT CHEESECAKE...12
*Topped with Tropical Pineapple-Passion Fruit
Compote & Crème Anglaise*

CHEESE & FRUIT PLATE...32
*A Selection of Gourmet Cheeses (Brie, Blue &
Semi-Hard) with Poached Pears, Grapes &
Walnut Bread; Generous Enough for Two*

TABLESIDE FLAMBÉ DESSERTS

MINIMUM OF TWO ORDERS

CHERRIES JUBILEE...16 PER ORDER

Fresh Bing Cherries Infused in Cognac & Amaretto; Served with Vanilla Gelato & Chocolate Shavings

CROWN PINEAPPLE FLAMBÉ À L'ORANGE...16 PER ORDER

*Island Crown Pineapples Flamed with Brown Cane Sugar & Dark Rum;
Served with Macadamia Nut Gelato & Orange Marmalade*

CRÊPES SUZETTE...18 PER ORDER

Delicate Crêpes in a Grand Marnier Orange Sauce; Served with Vanilla Gelato & Strawberries

STRAWBERRIES FOIE GRAS FOREVER...22 PER ORDER

Foie Gras & Strawberries Sautéed with Port & Aged Balsamic; Served with Vanilla Gelato

DESSERT MARTINIS

THE FANTASY *A Shot of Espresso Shaken with Stoli Vanilla & Kahlua Hazelnut*...10

CHOCOLATE MARTINI *Vincent Van Gogh Dutch Chocolate Vodka & Crème de Cacao*...10

PERFECTION *Bailey's Irish Crème & Three Olives Triple Shot Espresso Vodka*...10

COFFEES, ESPRESSOS & TEAS

FRENCH PRESS, 17OZ (2.5 CUPS)

100% Waialua, Oahu; Full, Round City Roast...15

Maui Oma Coffee Co., Michel's Blend, Decaf...12

SHANGRI LA *Assorted Hot Teas*...6

ESPRESSO...7

CAPPUCCINO...8

CAFÉ LATTE...8

DOUBLE ESPRESSO...11