

## ALII MENU 1 OF 2

### *chef's assorted appetizers*

(CHOOSE TWO OF THE FOLLOWING):

#### Blue Crab Cakes

*Pan-Grilled with Light Black Bean Sauce, Garlic Cream & Tomato Coulis*

-OR-

#### Vitello Tonnato

*Yellowfin Ahi Sashimi, Thinly-Sliced Roasted Veal, Tomatoes & Arugula on a Crostini;  
with Fresh White Tuna Sauce, Pesto & Lemon-Caper Vinaigrette*

-OR-

#### House Smoked Salmon

*Thinly Sliced Salmon with Cream Cheese, Red Onions & Capers on a Toast Point*

-OR-

#### Shrimp Scampi

*With Sun-dried Tomatoes, Capers, & Lemon*

-OR-

#### Potato Wrapped Shrimp

*Marinated in a Pesto, Hand Wrapped with Shoe-String Potato; Red Bell Pepper Aioli*

-OR-

#### Fresh Big Island Goat Cheese Crostini

-OR-

#### Portobello Steak Sandwich

*Portobello Mushroom with Goat Cheese, Sautéed Spinach & a Slice of Beef Tenderloin;  
Wrapped with Bacon & Finished with Cabernet Sauce*

-OR-

#### Escargots-Stuffed Mushrooms

*With Bearnaise & Cabernet Sauces*

## ALII MENU 2 OF 2

### *first course*

**CREAM OF MUSHROOM SOUP WITH ABALONE**  
*with Kona Baby Abalone; Garnished with Croutons & Chives*

### *second course*

**SEARED YELLOWFIN AHI NIÇOISE SALAD**  
*Served on Baby Romaine in a Parmesan Cup with Olives,  
Haricot Verts, Tomato Wedges, Olives & Fingerling Potatoes;  
Finished with an Herb-Infused Lemon Dressing*

### *third course*

**BEEF TENDERLOIN MEDALLIONS À LA ROSSINI**  
*Prime Beef Tenderloin Topped with Sautéed Foie Gras,  
Homemade Blueberry Walnut Chutney & Truffle Madeira Sauce;  
Served with Roasted Garlic Mashed Potatoes & Waiialua Asparagus*

-OR-

#### **SEAFOOD MEDLEY**

*Porcini Mushroom Dusted Seasonal Island Fish & Beet Dusted Diver Scallops;  
Served on a Bed of Warm Hirabara Greens with Rock Shrimp Risotto;  
Light Truffle Vinaigrette & Sauce Vin Blanc*

-OR-

#### **RACK OF LAMB ORLOFF**

*Baked under a Big Island Goat Cheese & Maui Onion Crust;  
Served with Au Gratin Potatoes, Sautéed Teardrop Tomatoes & Haricot Verts;  
Port Wine Demi Glaze & Fresh Mint Sauces*

### *dessert*

**BELGIAN MOLTEN CHOCOLATE CAKE**  
*with Raspberry Gelato & Fresh Berries*

*Michel's Maui Oma Coffee & Selection of Fine Teas*