

## ORCHID 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*

## ORCHID MENU 2 OF 2

*first course*

**MICHEL'S LOBSTER BISQUE**  
*Garnished with Maine Lobster & Cognac*

*second course*

**MICHEL'S CAESAR SALAD**  
*Hirabara Farms Baby Romaine, Hearts of Palm & Croutons Tossed in our  
Signature Creamy Dressing; Topped with Freshly Grated Parmesan Cheese*

*third course*

**GRILLED RIBEYE STEAK & BABY ABALONE**  
*Prime Ribeye Steak Topped with Crispy Maui Onions & Cabernet Reduction;  
Served with Pan Sautéed Big Island Baby Abalone with Sauce Vin Blanc,  
Roasted Garlic Mashed Potatoes & Haricot Verts*

-OR-

**POTATO CRUSTED ONAGA WITH ROCK SHRIMP**  
*Fresh Island Red Snapper Baked Under a Thinly Sliced Potato Crust;  
Served on a Bed of Spinach & Orzo with Sautéed Rock Shrimp;  
Tomato Coulis & Roasted Garlic Cream Sauces*

*dessert*

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