

PARADISE MENU

first course

ROASTED TOMATO BISQUE

Garnished with Pesto Chantilly Cream & Garlic Croutons

second course

TROPICAL ISLAND SALAD

*A Colorful Assortment of Big Island Hirabara Greens, Local Mango,
Hearts of Palm, Japanese Cucumber, Radish & Tomato
with Creamy Tarragon & Papaya Seed Dressings*

third course

REGGIANO BATTERED JIDORI CHICKEN

*Thinly Pounded Free-Range Chicken Battered & Pan Sautéed Golden Brown;
Served with Gnocchi & Asparagus; Finished with Light Marsala Wine Sauce*

-OR-

MAHI MAHI AMANDINE WITH BAY SHRIMP

*Hawaii's Prized White Fish Pan Sautéed & Served with Steamed Rice & Broccolini;
Finished with Almond, Tomato, Caper Brown Butter*

dessert

GRAND MARNIER & CHOCOLATE MARBLE SOUFFLÉ

Michel's Maui Oma Coffee & Selection of Fine Teas