

chef hardy's taste of michel's

1ST

BIG ISLAND ABALONE & WILD MUSHROOM CHOWDER

Garnished with Croutons & Chives

2ND

KOZEN FARM SWEET CORN RISOTTO

Maine Lobster & Tomato Basil Broth

3RD

SMOKED DUCK SALAD

Belgian Endive, Watercress, Orange Segments, Raisins, Pecans, Spanish Jerez Vinaigrette

4TH

PAN-SAUTÉED KAUAI PRAWN

Coconut Saffron & Black Bean Sauce

5TH

GOAT CHEESE ONION-CRUSTED LAMB CHOP

*Braised Black Beluga Lentils, Mashed Potatoes, Haricot Verts,
Minted Tomato Confit, Port Wine Demi Glace*

6TH

POACHED PEAR NANKING

Ginger Tahitian Vanilla Syrup, Coconut Gelato, Dark Belgian Chocolate 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

BLUE CRAB CAKES...22

Served with a Bouquet of Greens, Anise Vin Blanc, Black Bean Sauce, Tomato Coulis & Kalamanzi Lime-Manoa Honey Vinaigrette

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*...26

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

MICHEL'S HOUSE SALAD...12

Baby Romaine & Butter Lettuce Topped with Hearts of Palm, Tomato, Mango, Japanese Cucumber, Pickled Red Onions, Crisp Fried Prosciutto & Shaved Parmesan Cheese with House Made Italian Dressing

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

general manager philip shaw

tableside appetizers

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

FRENCH STURIA CAVIAR*

Alongside Hungarian Blini & Classic Condiments

15 grams (serves 1-2) \$150.00 • 50 grams (serves 2-3) \$265.00 • 125 grams (serves 4-6) \$650.00

STEAK TARTARE*...32

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

HICKORY-SMOKED SCOTTISH SALMON*...28

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

tableside main dishes

LIVE MAINE LOBSTER

Fresh off the Grill & Flambéed Tableside \$60.00 per lb.

ALSATIAN-STYLE FISH PAPILOTE...46

Fresh Daily Catch with Choucroute, Swiss Chard, Grapes, Fingerling Potatoes, Lemon Butter & Pineapple White Wine Sauce

CLASSIC STEAK DIANE*...50

Beef Tenderloin Flamed in Cognac with Sautéed Assorted Mushrooms; Finished with Creamy Mushroom Mustard Sauce

CHÂTEAUBRIAND FOR TWO WITH SAUCE BÉARNAISE*

Served with Porcini Mushrooms, Mashed Potatoes & Grilled Vegetables \$60.00 per person/minimum of two orders

fruits de mer @ terre

SEAFOOD CIOPPINO...46

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

MICHEL'S STEAMED ONAGA...46

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

MICHEL'S OCEAN BOUNTY*...56

Scampi of Diver Scallop, Prawn & Maine Lobster on Italian Lumache Pasta & Grilled Vegetables; Ahi Steak Niçoise Style; Santa Barbara Abalone on Spaghetti Squash & Sautéed Spinach, Tomato, Grilled Spanish Octopus & Pesto

CALIFORNIA ESTERO BAY ABALONE...85

Tender Abalone Pan Sautéed & Served with Spaghetti Squash, Julienne of Snow Peas, Angel Hair Pasta & Roasted Macadamia Nut-Lemon Butter

NEW YORK CAFÉ DE PARIS*...52

12oz New York Steak on a Bed of Sweet Maui Onions & Roasted Button Mushrooms; Served with Dauphine Potatoes, Snap Peas & Cabernet Reduction

BEEF OSCAR & ½ MAINE LOBSTER NEWBURG-STYLE*...60

Bacon-Wrapped Tenderloin Topped with Delicate Kona Crab Meat with Asparagus in Tarragon Vin Blanc & Sauce Bearnaise; Lobster Stuffed with Shimeji Mushrooms & Jicama in Classic Newburg Sauce

ROASTED LAMB CHOPS*...58

Served on Creamy Italian Gorgonzola Polenta, Sautéed Spinach & Oven Roasted Herbed Tomato; With Port Wine Demi Glace & Fresh English Mint Sauce

22OZ ANGUS PORTERHOUSE STEAK*...68

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

LUDOVICO FARM CHICKEN & KAUAI PRAWNS MARENGO-STYLE...42

Our Version of Napoleon's Favorite Dish: Fresh Farm-Raised Chicken with Lemon & Garlic Au Jus; Served with Grilled Prawns, Tomatoes, Mushrooms, Fried Egg & Garlic Mashed Potatoes

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

executive chef eberhard kintscher; executive sous chef toni kitamura