

MICHEL'S

## EASTER BRUNCH MENU

\$56

*Brunch with glass of French Sparkling Wine...\$67  
Tax & Gratuity not included*

### STARTER

*Fresh Fruit Plate  
Croissant, Roasted Macadamia Nut Butter*

### APPETIZERS

*~Please choose one of the following~*

*Yellowfin Ahi and Hamachi Sashimi, Condiments*

*Savory Manila Clam and Kahuku Corn Chowder*

*Grilled Spring Lamb Ravioli,  
Caramelized Onions and Fennel, Tomato-Mint Relish and Arugula*

*Hawaiian Kunoa Beef Carpaccio  
Small Bouquet of Hirabara Greens, Roasted Bell Pepper, Shimeji Mushrooms, Roasted and  
Fermented Garlic, Lemon Caper Vinaigrette, Grana Padano Cheese, Served with Crostini*

### MAIN DISHES

*~Please choose one of the following~*

*Slow Roasted Prime Rib Finished Hawaiian Paniolo Style on the Grill  
Roasted Garlic Mashed Potatoes, Haricot Vert Beans, Baked Tomato and Crisp Onion*

*Eggs Benedict a la Michel's  
Soft Poached Peterson Farm Eggs Over Toasted Muffin, Spinach and Shaved  
Kurobuta Ham Topped with Sauce Hollandaise and Fresh Artichoke*

*Chef Toni's Punalu'u Sweet Bread French Toast  
Stuffed with Coconut-Vanilla Custard, Applewood Bacon and Minted Strawberries*

*Potato Crusted Island Mahi-Mahi Over a Bed of Bow Tie Pasta  
Stir Fry Vegetables and Salted Lemon Caper White Wine Sauce*

### DESSERTS

*~Please choose one of the following~*

*Fresh Berry Gelato Coupe  
Homemade Jello, Panna Cotta and Vanilla Ice Cream*

*Tropical Coconut Cheesecake  
Pineapple Fruit Topping and Dark Belgium Chocolate Sauce*



MICHEL'S

*EASTER BRUNCH  
KEIKI MENU*

*STARTER*

*FRESH STRAWBERRIES*

*MAIN DISHES*

*~Please choose one of the following~*

*CHINAMON FRENCH TOAST*

*Or*

*SCRAMBLED EGGS WITH BACON & RICE*

*Or*

*ANGEL HAIR PASTA WITH TOMATO SAUCE  
& OVEN-ROASTED CHICKEN*

*DESSERT*

*BELGIAN CHOCOLATE SUNDAE*

**\$24**

Tax & Gratuity not included  
Age 12 & under

