

2019
New Year's Eve

AMUSE BUSH

Ahi Tartare Crostini*

french sturria caviar, walnut oil

FIRST COURSE

☞ please select one of the following ☞

Seasonal Oysters*

freshly shuck or rockefeller

or

Torchon of Foie Gras

warm pineapple chutney, brioche, arugula

SECOND COURSE

☞ please select one of the following ☞

Oven Roasted Portobello Mushroom

truffle vinaigrette, creamy polenta, caramelized maui onions, spinach

or

Slow Poached Salmon Confit

tarragon tomato broth, angel-hair pasta, arugula, lemon sage

MAINE COURSE

☞ please select one of the following ☞

Beef Wellington*

sauce cumberland, truffle madeira sauce, sauce bearnaise,
roasted garlic mashed potatoes, grilled asparagus

or

Napoleon of Estero Bay Abalone

local mahi mahi, white wine sauce, orzo risotto
spaghetti squash, snow peas, spinach, roasted macadamia nut

DESSERT

☞ please select one of the following ☞

Dark Belgium Chocolate Bomb

dark chocolate, raspberry chambord sauce, fresh raspberries

or

Tropical New Year Trifle

coconut cream custard, dark rum, mango sorbet
pineapple, apple bananas, roasted macadamia nuts

190

tax & gratuity not included

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

#michelshawaii