

MICHEL'S

CHRISTMAS MENU

Amuse Bouche

VITELLO TONNATO*
roasted veal, ahi sashimi,
yellowfin tuna spread, caper vinaigrette, crostini

First Course

☞ please select one of the following ☞

BEEF MUSHROOM CONSOMMÉ
splash of sherry wine, under a golden puff pastry

CARPACCIO OF YELLOWFIN AHI*
cranberry quadruple citrus vinaigrette,
black garlic, arugula, reggiano cheese crostini

Second Course

☞ please select one of the following ☞

ROASTED CHRISTMAS GOOSE SALAD*
hirabara greens, orange vinaigrette,
brussels sprouts, mushrooms, chestnuts, oranges

WARM SEAFOOD SPINACH SALAD
big island abalone, rock shrimp & seared scallop
sauteed in a white wine sauce atop
wilted spinach tossed in a lemon vinaigrette,
shiitake mushroom, tomato, mango, grapefruit, parmesan cheese

Main Course

☞ please select one of the following ☞

FILET MIGNON & LOBSTER THERMIDOR*
hawaiian grass fed beef tenderloin wrapped in applewood smoked bacon,
½ maine lobster thermidor style baked with mushrooms & artichoke,
port wine demi-glace, tarragon mustard sauce,
roasted garlic mashed potatoes, macadamia nut rice, grilled asparagus

CAULIBIAC OF SALMON & FRESH ISLAND FISH*
baked with a scallop mousse in a golden puff pastry,
dill white wine sauce, broccolini in beurre noisette, okinawan sweet potato puree

Dessert

☞ please select one of the following ☞

CHRISTMAS PANTETTONE DELIGHT
mascarpone, winter berries, cinnamon caramel, sweet cream

DARK BLACK FORREST COUPE
cherry gelee, crème anglaise, dark chocolate gelato,
sweet cream, roasted hazelnuts, dark chocolate shavings

\$165 per person, exclusive of tax & gratuity
please note that this menu will replace our nightly dinner menu

2022

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