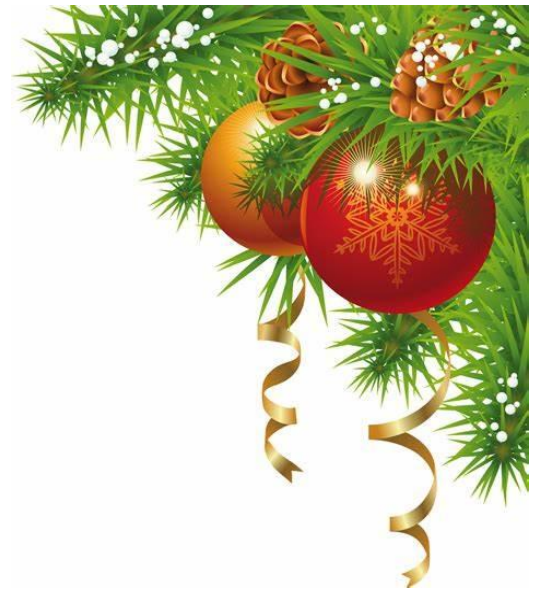


# Christmas Eve 2019



## AMUSE BUSH

### Duck Confit Crostini

chestnut blueberry chutney

## FIRST COURSE

☞ please select one of the following ☞

### Onaga Chowder

profiterole, roasted macadamia nuts

or

### Porcini Mushroom Risotto

fresh truffle vinaigrette, spinach

## SECOND COURSE

☞ please select one of the following ☞

### Duo of Roasted Goose & Duck Salad\*

hirabara greens, orange cider vinaigrette, pan gravy, poached pear, oranges, caramelized onions

or

### Sweet Maine Lobster Luau Ravioli

lau lau leaf, butter lettuce, sweet sour vinaigrette, shiitake mushrooms

## MAIN COURSE

☞ please select one of the following ☞

### Chateaubriand\*

madeira sauce, roasted garlic mashed potatoes, petite vegetable bouquet

or

### Potato Crusted Island Mahi Mahi,

salted lemon butter caper sauce, tomato coulis, angel hair pasta

## DESSERT

☞ please select one of the following ☞

### Winter Berry Trifle

fresh berries, sponge cake, tahitian vanilla gelato, mascarpone

or

### Warm Panettoni Cranberry Bread Pudding

almond gelato, salted amaretto caramel, toasted almonds

150

tax & gratuity not included

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

#michelshawaii

