

# MICHEL'S

## *Epicurean's Delight*

🌀 *1er Amuse Bouche* 🌀

### **KAUAI PRAWN COCKTAIL**

a duo pillowed on ice;  
cocktail sauce, fresh lemon

🌀 *First Course* 🌀

### **CREAM OF BIG ISLAND ABALONE & WILD MUSHROOMS SOUP**

a touch of sherry, croutons

🌀 *Second Course* 🌀

### **WARM SPINACH SALAD**

baby spinach slightly wilted with a red wine vinaigrette;  
peterson's upland farm egg, bacon, marinated shiitake mushrooms  
macadamia nuts to finish

### **INTERMEZZO OF SORBETTO**

🌀 *Main Course* 🌀

### **BLACK PEPPERED TOURNEDOUS & SEARED DIVER SCALLOP**

jack daniel's pan sauce & salted lemon & caper butter sauce;  
au gratin potatoes, bouquet of vegetables

🌀 *Dessert Course* 🌀

### **HAWAIIAN COCONUT CHEESECAKE**

topped with tropical pineapple-passion fruit  
compote, creme anglaise

MENU: \$150

*Tax & Gratuity not included*

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