

MICHEL'S

NEW YEARS MENU

Aloha!

Amuse Bouche

SMOKED SALMON CANAPÉ*
watercress aioli, siberian caviar

First Course

☞ please select one of the following ☞

ICED PACIFIC OYSTER*
shallot vinaigrette, cocktail sauce, fresh lemon

OYSTER ROCKEFELLER*
spinach, bacon bits, sauce hollandaise

CONSOMME OF BIG ISLAND ABALONE & WILD MUSHROOMS
splash of madeira wine, golden baked puff pastry

Second Course

☞ please select one of the following ☞

CALEDONIAN SHRIMP COCKTAIL
cocktail sauce, fresh lemon

MICHEL'S STEAK TARTARE*
toast points, pickled vegetables

ROASTED DRY AGED DUCK SALAD
belgium endive, hirabara farms romaine,
crisp prosciutto, blue cheese, oranges, toasted almonds

Main Course

☞ please select one of the following ☞

SLOW ROASTED STRIP LOIN*
thinly sliced prime black angus beef,
port wine demi-glace, potato au gratin, grilled zucchini roll-up

SEAFOOD QUARTET
prosciutto wrapped fresh island fish & brie cheese,
baked lobster tail, calamari steak, phyllo wrapped prawn,
shiitake vinaigrette, lemon risotto, sauteed spinach, baked tomato

Dessert

☞ please select one of the following ☞

CHAMPAGNE GELEE
fresh winter berries, mascarpone, crème anglaise, fresh mint

BELGIUM CHOCOLATE DECADENCE CAKE COUPE
swiss chocolate mousse, hazelnut chocolate gelato,
roasted macadamia nuts, fresh raspberries

\$190 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.