



**First Sunday Brunch**  
March 5<sup>th</sup>, 2023

*Welcome!*

**STARTER**

**WALNUT RAISIN BREAD**  
devonshire cream, organic strawberry jam  
&  
**HOUSE MADE YOGURT\***  
muesli, blueberries, oranges, manoa honey

**APPETIZER**

☞ please select one of the following ☞

**CREAMY CHICKEN LONDONBERRY CHOWDER**  
with mushrooms, under golden puff pastry

**ROASTED CAPRESE SALAD**  
kamuela tomato, mozzarella cheese, bouquet of big island greens,  
basil, crisp prosciutto, crostini & light balsamic vinaigrette

**BLUE CRAB CAKE**  
fennel white wine sauce, tropical fruit relish

**ENTRÉE**

☞ please select one of the following ☞

**LOCAL RAISED BEEF TENDERLOIN\***  
wrapped in crisp applewood bacon, sunny side up island egg,  
caramelized carrots, mashed potatoes, pan gravy

**CURRIED SEAFOOD CREPES**  
fresh catch of the day, salmon, shrimp & bay scallop in delicate curry sauce,  
homemade mango chutney, julienne of snow peas

**FRESH ISLAND EGG OMELETTE FLORENTINE\***  
kurobuta ham, caramelized sweet onion & thyme, french affinois brie cheese,  
lyonnaise potatoes, sauteed young spinach

**DESSERT**

☞ please select one of the following ☞

**SWISS CHOCOLATE COUPE**  
chocolate mousse & dark hazelnut chocolate gelato,  
whipped cream & fresh raspberries

**ISLAND KALAMANZI CHEESE CAKE**  
coconut crème anglaise, berries

# Beachside Beverages

**MORNING MIMOSA 10**

☞ please select one of the following ☞

**ORANGE, MANGO, HIBISCUS, PEACH, GUAVA**

## BRUNCH BLOODY MARYS

**'62 CLASSIC 12**

prepared at the bar, dry shake over ice  
tabasco, worcestershire, horseradish, celery salt  
celery stalk, fresh lime, olive, cocktail onion

**SMOKING HOT 17**

prepared table side, dry shake over ice  
dashes of habanero sauce, grilled lemon,  
grilled asparagus spears; smoked to finish

**BLT 17**

prepared table side, dry shake over ice  
hirabara farm's baby romaine,  
bacon twist, grilled lemon

## NON-ALCOHOLIC LIBATIONS

**MORNING MULE 6**

ginger puree, lemon, lime, ginger beer

**UBE COLADA 12**

hamakua coast ube syrup, pineapple juice, coconut puree

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## Keiki Menu

24

tax & gratuity not included,  
ages 12 & under

### STARTER

**FRESH STRAWBERRIES**

### MAIN

☞ please select one of the following ☞

**SCRAMBLED EGGS\***

crispy bacon, rice

**CINNAMON FRENCH TOAST**

crispy bacon, vanilla sauce

**CRISPY CHICKEN TENDERS**

fries, carrot & celery sticks, creamy ranch dressing

### DESSERT

**BELGIAN CHOCOLATE SUNDAE**

whipped cream, roasted macadamia nuts

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

#michelshawaii