First Sunday
November 2019

56
 tax & gratuity not included

STARTER

Michel’s House Made Yogurt*
fresh berries, manoa honey, croissant

APPETIZER

► please select one of the following ◄

Scottish Smoked Salmon*
toasted bagel, cream cheese, dill cucumber salad

Roasted Tomato Bisque
maine lobster, basil chantilly cream, toasted pine nuts

Sautéed Kauai Prawns
lilikoi cilantro butter, hanapepe salted local myer lemon risotto, spinach

MAIN

► please select one of the following ◄

Chef Toni’s Punalu’u Sweet Bread French Toast
vanilla coconut custard, applewood bacon, minted strawberries

‘Paniolo Style’ Slow Roasted Prime Ribeye*
au jus, roasted garlic mashed potatoes, haricot vert beans, crisp onions

Michel’s House Made Corned Beef Hash*
two peterson’s farm eggs over easy, tarragon mustard gravy, caramelized maui onions

Potato Crusted Mahi Mahi*
lemon butter caper, mushroom vinaigrette, angel hair pasta, grilled asparagus

DESSERT

► please select one of the following ◄

Big Island Delight
kona coffee gelato, crème anglaise, salted caramel, hamakua farms macadamia nuts

Strawberry Tart
vanilla gelato, toasted almonds

#michelshawaii