FIRST Sunday
December 2019

56
Tax & gratuity not included

STARTER

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

APPETIZER

♫ please select one of the following ♫

Blue Crab Cake
Mango aioli, big island greens, papaya, lime

Chilled Asparagus Vichyssoise
Smoked Scottish salmon canapé

Roasted Lamb Salad*
Big island greens, radicchio, endive, herb balsamic vinaigrette
Fingerling potato, artichoke, oven-roasted tomato, toasted pine nuts

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*
Aujus, 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

Oven Roasted Scottish Steelhead Salmon*
Dill white wine sauce, saffron pilaf rice, grilled asparagus

DESSERT

♫ please select one of the following ♫

Chocolate Decadence Cake
Tahitian vanilla gelato, crème anglaise, salted pecans

Strawberry Tart
Vanilla gelato, toasted almonds

#michelshawaii