First Sunday Brunch
October 2020

STARTER

HOUSE MADE YOGURT*
fresh berries, manoa honey, granola, croissant

APPETIZER

please select one of the following

SCOTTISH SMOKED SALMON
german potato pancake, cucumber dill slaw, local watercress

ROASTED KAMUELA TOMATO BISQUE
crisp prosciutto, basil, toasted pine nuts

BLUE CRAB CAKE
mango aioli, buttermilk dressing, bouquet of greens & heart of palm

MAIN

please select one of the following

CHEF TONI’S PUNALU’U SWEET BREAD FRENCH TOAST
vanilla coconut custard, applewood smoked bacon, minted strawberries

‘PANIolo STYLE’ SLOW ROASTED PRIME RIBEYE*
au jus, roasted garlic mashed potatoes, haricot vert, crisp onions

EGGS BENEDICT*
slow poached peterson’s farm eggs, sautéed spinach, shaved ham, english muffin;
sauce hollandaise, grilled asparagus

SEAFOOD COULIBIAC*
pacific salmon & fresh island mahi mahi wrapped in a diver scallop mousse,
baked under a golden puff pastry crust; tarragon white wine sauce, grilled asparagus

DESSERT

please select one of the following

WARM STRAWBERRY TART
macadamia nut gelato

TIRAMISU
coffee soaked italian lady fingers, mascarpone, cocoa

60
tax & gratuity not included,
brunch menu may not be split
MORNING MIMOSA
10
☞ please select one of the following ☞
ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

BRUNCH BLOODY MARY
prepared table side, shaken
12
‘62 CLASSIC
tomato puree, your likings

NON-ALCOHOLIC LIBATIONS
6
MORNING MULE
ginger puree, lemon, lime, ginger beer

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

Please wear your mask when you step away from your table