



MICHEL'S
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*
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

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

