

## AMUSE BOUCHE

### TARTARE OF YELLOWFIN AHI\*

caviar, canape

## FIRST COURSE

☞ please select one of the following ☞

### BIG ISLAND ABALONE & WILD MUSHROOM SOUP

cream, splash of sherry wine

### SEARED HAWAII RAISED BEEF CARPACCIO\*

beef tenderloin, citrus dressing,  
roasted garlic, pesto, capers, arugula, crostini

## SECOND COURSE

☞ please select one of the following ☞

### BAKED OYSTERS ROCKEFELLER

pacific oyster, spinach, bacon bits,  
white wine sauce, hollandaise

### FOIE GRAS À L'ANANAS\*

sauteed hudson valley foie gras, savory pineapple demi-glace,  
bouquet of big island greens, warm raisin bread

### ROASTED KAMUELA TOMATO SALAD

fresh mozzarella cheese, basil, crisp prosciutto,  
aged balsamic vinaigrette

## MAIN COURSE

☞ please select one of the following ☞

### LOBSTER TRIUMPH

maine lobster, gulf shrimp, diver scallops,  
lobster tarragon sauce, sauce mornay, bearnaise,  
sweet corn custard, broccolini

### MICHEL'S STEAK DIANE\*

hawaii grass fed tenderloin flambéed in french cognac,  
portabella mushrooms, tomato, mustard, cream,  
au gratin potatoes, grilled asparagus roll up

## DESSERT

☞ please select one of the following ☞

### CHOCOLATE COULANT

warm dark chocolate cake,  
raspberry coulis, fresh raspberries, tahitian vanilla gelato

### ORANGE MASCARPONE COUPE

fresh orange grand marnier gelee, italian mascarpone, ladyfingers,  
crème anglaise, dark & white chocolate shavings

175 per person  
exclusive of tax & gratuity  
menu subject to change

## Before Dinner Starts...

### STURGEON CAVIAR\*

warm potato pancakes & classic condiments

1 ounce \$225 (serves 1-2) • 4 ounces \$600 (serves 4-6)

Siberian Reserve Malossol

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

MICHEL'S

**Valentine's Day**

**February 14<sup>th</sup>, 2023**