

AMUSE BOUCHE

STURGEON CAVIAR CANAPE*

egg white, egg yolk, crème fraiche,
red onion, warm potato pancakes

FIRST COURSE

☞ please select one of the following ☞

BIG ISLAND ABALONE & WILD MUSHROOM CHOWDER

cream, splash of sherry wine

BLACKENED AHI CAESAR SALAD*

michel's famous caesar dressing,
hirabara farm's baby romaine, hearts of palm, croutons

SECOND COURSE

☞ please select one of the following ☞

BAKED PACIFIC OYSTER ROCKEFELLER

spinach, bacon bits,
white wine sauce, hollandaise

CALEDONIAN SHRIMP COCKTAIL

cocktail sauce, fresh lemon

VITELLO TONNATO*

thinly sliced roasted veal, ahi sashimi,
tuna spread, lemon caper vinaigrette, arugula, tomato

MAIN COURSE

☞ please select one of the following ☞

BEEF TENDERLOIN & LOBSTER NEWBERG*

green peppercorn veal blanc, grilled broccolini, potato au gratin

KONA CRAB STUFFED SCOTTISH SALMON*

lemon caper vin blanc, grilled asparagus, wild rice pilaf

DESSERT

☞ please select one of the following ☞

STRAWBERRY ROMANOFF COUPE

panna cotta, chantilly cream, mint

MOLTEN BELGIUM CHOCOLATE CAKE

sweet cream framboise gelato

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

Before Dinner Starts...

MALOSSOL STURGEON CAVIAR*


small & delicate roe, grey to dark grey color, clean & full body flavored
blini, egg white, egg yolk, crème fraiche, red onion

1 ounce \$225 (serves 1-2)

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4 ounces \$650 (serves 4-6)

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



Valentine's Day

February 14th, 2024

MICHEL'S