

MICHEL'S

ALI'I MENU

First Course

MICHEL'S APPETIZER DUO

please select two appetizers prior to event to allow chef to prepare

Smoked Salmon
Shrimp Scampi
Goat Cheese Crostini
Escargot-Stuffed Mushroom

Second Course

LOBSTER BISQUE À LA MICHEL'S

Third Course

SEARED YELLOWFIN AHI NICOISE SALAD

Main Course

BEEF TENDERLOIN MEDALLIONS A LA ROSSINI

or

SEAFOOD MEDLEY

or

RACK OF LAMB

Dessert

HAWAIIAN COCONUT CHEESECAKE

coffee or tea

\$120
exclusive of tax & gratuity