

DIAMOND HEAD MENU

first course

HAMAKUA MUSHROOM CONSOMMÉ

*Beef Consommé with Local Mushrooms & Reggiano Cheese;
Baked under a Golden Puff Pastry Crust*

second course

CAPRESE SALAD

*Herb Marinated Tomatoes, Imported Buffalo Mozzarella Cheese & Sweet Basil
on a Bed of Hirabara Greens; with Balsamic Lime Vinaigrette & Pesto*

third course

PRIME FILET, LOBSTER & CRAB

*A Combination of Prime Black Angus Filet Mignon & a Half Maine Lobster
Stuffed with Delicate Kona Crab; Accompanied by Asparagus
& Mashed Potatoes; Wild Mushroom Sauce & Vin Blanc*

-OR-

CRISPY SKIN ONAGA & DIVER SCALLOPS

*Fresh Island Red Snapper Pan Sautéed & Served Over Stir Fried Vegetables
& Mashed Potatoes; Sweet-N-Sour Shiitake Mushroom Vinaigrette to Finish*

dessert

CHOCOLATE DECADENCE CAKE

With Macadamia Nut Gelato & Fresh Berries

Michel's Maui Oma Coffee & Selection of Fine Teas