



A Taste of Michel's

🌀 *First Course* 🌀

LOBSTER BISQUE À LA MICHEL'S

fresh maine lobster flamed in cognac tableside

🌀 *Second Course* 🌀

PÂTE FEUILLETÉE EN ESCARGOT

helix escargots, herb butter; cradled in a puff pastry

🌀 *Third Course* 🌀

MICHEL'S CAESAR SALAD

hirabara farm's baby romaine, hearts of palm, croutons, prepared tableside

🌀 *Fourth Course* 🌀

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS

robust foie gras, pineapple pan sauce, watercress, tomato, pickled red onion

🌀 *Fifth Course* 🌀

NAPOLEON OF BEEF TENDERLOIN

kona crab, pacific abalone, truffle madeira sauce, salted yuzu risotto, asparagus

🌀 *Sixth Course* 🌀

MICHEL'S CHOCOLATE SOUFFLÉ

crème anglaise

MENU: \$130

WINE PAIRING: \$40

PREMIUM WINE PAIRING: \$80

Tax & Gratuity not included

chef requests that the all guests at the table enjoys his tasting menu together

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

Appetizers

MICHEL'S CAESAR SALAD* 18 per person

minimum of two orders

hirabara farm's baby romaine, hearts of palm & croutons folded in our traditional creamy dressing; anchovy filets served upon request

KING CRAB COBB SALAD 18

red wine & buttermilk dressings, iceberg & romaine lettuce, blue cheese, tomato, avocado, local egg, bacon bits

LOBSTER BISQUE À LA MICHEL'S 19

served since 1962 at michel's; garnished with fresh maine lobster flamed in cognac

WILD MUSHROOM CHOWDER 12

a splash of sherry wine; a touch of cream; garnished with house made croutons

AHI TARTARE* 24

hawaiian yellowfin tuna massaged with walnut oil, sea salt & tobiko; garnished with won ton crisps; pesto & roasted peppers aioli drizzle; a dab of crème fraiche; ogo garnish

DUO OF SASHIMI* 28

a refreshingly chilled appetizer featuring hamachi sashimi & hawaiian yellowfin tuna sashimi; wasabi, shoyu, pickled ginger

FRESH ICED OYSTERS* 24

seasonal oysters shucked upon order; pillowed on ice; amongst lemon, cocktail sauce & shallot vinaigrette

HELIX ESCARGOTS BOURGOGNE 24

half a dozen french snails baked in our signature herbed garlic butter; accompanied with warm crostini

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS 36

robust foie gras with fresh pineapple pan sauce; complemented with a salad of local sumida watercress, tomato & pickled red onion

FRENCH STURIA CAVIAR*

warm potato blini & classic condiments

15 grams \$150 (serves 1-2) • 30 grams \$220 (serves 2-3) • 125 grams \$600 (serves 4-6)

Main Dishes

FILET ROSSINI* 64

tenderloin topped with sauté foie gras; garlic mashed potatoes; haricot verts, braised red cabbage; island mango fig chutney, truffle madeira sauce

NEW YORK CAFÉ DE PARIS* 65

prime beef; alongside fries & haricot verts; topped with sautéed onions, mushrooms & café de paris butter; completed with a cabernet demi glace

CHÂTEAUBRIAND*

slow roasted tenderloin prepared for two; carved tableside & arranged with porcini mushrooms, garlic mashed potatoes & grilled vegetables; paired with sauce béarnaise & a red wine sauce

60 per person • a minimum of two orders

HOISIN BBQ ROASTED RACK OF LAMB* 56

minted demi glacé sauce, potato au gratin, haricot verts, baked tomato

ISLAND STYLE STEAMED MAHI MAHI 48

topped with ginger, garlic, green onions, chinese black bean & turnip; over somen noodles, local kale, fiddle head fern, & shimeji mushrooms

SEAFOOD CIOPPINO 48

green lip mussels, manila clams, diver sea scallops, fresh island fish, spanish galician octopus, maine lobster & kauai prawns in a hearty tomato broth

OCEAN BOUNTY* 58

a seafood assortment of diver sea scallop, blackened ahi with mango aioli & tropical fruit relish, pesto grilled island fish, baked tristan lobster tail, kauai prawn & sautéed big island abalone atop spaghetti squash with a lemon & roasted macadamia nut butter

Desserts

MICHEL'S CHOCOLATE SOUFFLÉ 12

crème anglaise

please allow up to 20 minutes for preparation

HAWAIIAN COCONUT CHEESECAKE 12

topped with tropical pineapple-passion fruit compote, crème anglaise

FRESH PASSIONFRUIT PAVLOVA 12

meringue, vanilla gelato, mango sorbet, tropical fruit relish, cream

CHOCOLATE DECADENCE CAKE 12

a flourless chocolate cake with fresh strawberries, belgium chocolate sauce & thatian vanilla bean gelato

GELATO & SORBET per scoop 6

GELATO: dark giandui hazelnut chocolate, macadamia nut, tahitian vanilla

SORBET: island mango