

# First Sunday Brunch November 03<sup>rd</sup>, 2024

# Welcome!

# STARTER

VANILLA BEAN YOGURT fresh blueberries, manoa honey oats

> APPETIZER please select one of the following ~

CREAMY ABALONE SOUP

ali'i mushrooms, chiffonade of watercress

## **GREEK LAMB SALAD**

mediterranean spiced lamb rack, big island baby romaine, tomato, artichoke, kalamata olives, feta cheese, capers, roasted garlic white balsamic herb vinaigrette

## ASPARAGUS CUSTARD AND SHRIMP

garnished with grilled asparagus spears, seasoned bay shrimp, dill chantilly cream

### ENTRÉE

 $\boldsymbol{\diamondsuit}$  please select one of the following  $\boldsymbol{\nsim}$ 

## **BROASTED KUROBUTA PORK SHANK**

guava barbecue glazed, roasted garlic mashed potatoes, german red cabbage, broccolini and pan gravy

## SALMON ROYAL BENEDICT

local fresh island poached egg, english muffin, scottish smoked salmon, sauteed spinach, tomato, sauce bearnaise

## **BRIOCHE BERRY FRENCH TOAST**

mixed berry compote, sweet bread, crisp applewood smoked bacon, crème anglaise, vermont maple syrup

## DESSERT

 $\boldsymbol{\diamondsuit}$  please select one of the following  $\boldsymbol{\nsim}$ 

## DARK BELGIUM TIRAMISU

pumpkin mascarpone, italian lady fingers, chantilly cream, amaretto

## WARM CINNAMON-APPLE BREAD PUDDING

pecans, raisins, orange zest, tahitian vanilla gelato

66

tax & gratuity not included, brunch menu may not be split

# Beachside Beverages

MORNING MIMOSA 10 so please select one of the following so ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

# BRUNCH BLOODY MOMOAS featuring meili vodka

## '62 CLASSIC 12

prepared at the bar, dry shake over ice tabasco, worcestershire, horseradish, celery salt celery stalk, fresh lime, olive, cocktail onion

#### SMOKING HOT 17

prepared table side, dry shake over ice dashes of habanero sauce, grilled lemon, grilled asparagus spears; smoked to finish

#### BLT 17

prepared table side, dry shake over ice hirabara farm's baby romaine, bacon twist, grilled lemon

## NON-ALCOHOLIC LIBATIONS

**MORNING MULE** 6 ginger puree, lemon, lime, ginger beer

UBE COLADA 12 hamakua coast ube syrup, pineapple juice, coconut puree

# Keiki Menu

### 24

tax & gratuity not included, ages 12 & under

#### STARTER

#### FRESH STRAWBERRIES

#### MAIN

 $\boldsymbol{\wp}$  please select one of the following  $\boldsymbol{\nsim}$ 

### SCRAMBLED EGGS\*

crispy bacon, rice

#### **CINNAMON FRENCH TOAST**

crispy bacon, vanilla sauce

#### **CRISPY CHICKEN TENDERS**

fries, carrot & celery sticks, creamy ranch dressing

#### DESSERT

#### **BELGIAN CHOCOLATE SUNDAE**

whipped cream, roasted macadamia nuts

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

## #michelshawaii