

*chef hardy's taste of michel's*

1<sup>st</sup>

BOULA BOULA OF BIG ISLAND ABALONE

*Tender Baby Abalone in Split Pea Soup with Cream & Sherry Wine*

2<sup>nd</sup>

MAINE LOBSTER RISOTTO

*Infused with Lemon & Sage*

3<sup>rd</sup>

GRILLED BIG ISLAND GOAT CHEESE

*Over a Salad of Red Beets, Oranges & Pomegranate Balsamic Vinaigrette*

4<sup>th</sup>

ISLAND FISH VERONIQUE

*Under Mushroom Duxelles, Grapes & Sauce Vin Blanc*

5<sup>th</sup>

KUNOA CATTLE BEEF ROSSINI

*Hawaiian Pasture Raised Tenderloin with Mashed Potatoes,  
Seared Foie Gras, Mango Pineapple Chutney & Truffle Madeira Sauce*

6<sup>th</sup>

BELGIAN DARK CHOCOLATE MOUSSE

*Raspberries & Toasted Pistachios*

CHEF'S MENU: \$100++

WITH WINE PAIRINGS: \$140++

*Chef requests that the entire table enjoys his tasting menu*

*appetizer selections*

YELLOWFIN AHI TARTARE\*...24

*Tossed with Tobiko, Hawaiian Sea Salt, Ogo &  
Walnut Oil; Served with Won Ton Crisps, Pesto,  
Crème Fraîche & Roasted Peppers Aioli*

FRESH ICED OYSTERS\*...24

*Seasonal Oysters Shucked Upon Order; Served on Ice  
with Lemon, Cocktail Sauce & Shallot Vinaigrette  
(Serving Kualoa Ranch Oysters Upon Availability)*

ICED HARVEST OF THE SEA\*...58

*A Refreshing Chilled Appetizer Generous Enough for Two; Featuring King Crab, Maine Lobster,  
Abalone & Ahi Poke, Hamachi & Ahi Sashimi, Oysters, Prawns & Spanish Galician Octopus*

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS...36

*Robust Foie Gras with Pineapple Pan Sauce Over a Salad of  
Parsley, Watercress, Tomato & Pickled Red Onion*

BLUE CRAB CAKES...22

*Served with Fennel Cream, Black Bean Sauce,  
Tomato Coulis & Tropical Fruit Relish*

HELIX ESCARGOTS BOURGOGNE...24

*Half a Dozen French Snails Baked in Michel's Famous  
Herbed Garlic Butter*

FRENCH ONION SOUP EN CROUTE...14

*Caramelized Sweet Onions with Gruyere & Swiss Cheese  
Baked Under Golden Puff Pastry in a Hearty Broth of  
Local Kunoa Cattle*

WARM SEAFOOD SALAD...32

*Alaskan King Crab Leg, Maine Lobster, Diver Scallop & Big Island Baby Abalone  
Pan-Sautéed in Tarragon Vin Blanc & Arranged Over Young Spinach, Enoki Mushroom,  
Grapefruit & Orange Segments with Citrus Vinaigrette*

VITELLO TONNATO\*...26

*Yellowfin Ahi Sashimi, Thinly Sliced Oven-Roasted  
Veal, Tomato & Arugula; With Fresh White Tuna  
Sauce, Pesto & Lemon-Caper Vinaigrette*

MICHEL'S HOUSE SALAD\*...14

*Baby Romaine & Iceberg Lettuce Topped with Tomato,  
Fresh Island Egg, Avocado, Papaya, Crisp Italian  
Prosciutto, Blue Cheese, Pickled Red Onions, Toasted  
Almonds, Creamy Buttermilk Ranch & Italian Dressing*

*For a magnificent Grand Marnier or Chocolate Soufflé  
please advise your server in advance as preparation takes 20 minutes*

*general manager philip shaw*

## *tableside appetizers*

### LOBSTER BISQUE À LA MICHEL'S...19

*Served for Over 40 Years at Michel's; Garnished with Fresh Maine Lobster Meat Flamed in Cognac*

#### MICHEL'S CAESAR SALAD\*

*Hirabara Farms Baby Romaine, Hearts of Palm & Croutons Tossed in Our Classic Creamy Dressing; Anchovy Filets Served on Request  
\$18.00 per person/minimum of two orders*

#### WARM BABY SPINACH SALAD

*Garnished with Macadamia Nuts Over Warm Bacon & Marinated Shiitake Mushrooms; Drizzled with Onion Vinaigrette  
\$18.00 per person/minimum of two orders*

#### FRENCH STURIA CAVIAR\*

*Alongside Hungarian Blini & Classic Condiments  
15 grams (serves 1-2) \$150.00 • 50 grams (serves 2-3) \$265.00 • 125 grams (serves 4-6) \$600.00*

#### STEAK TARTARE\*...32

*Raw Ground Prime Beef Tenderloin with Sweet Maui Onions Prepared in Our Signature Style*

#### HICKORY-SMOKED SCOTTISH SALMON\*...28

*With Crème Fraîche, Capers & Red Onions Aside Minted Carrot Slaw & Hungarian Blini*

## *tableside main dishes*

### FRESH LIVE MAINE LOBSTER

*\$65.00 per lb.*

#### ALSATIAN-STYLE FISH PAPILOTE...48

*Fresh Daily Catch with Choucroute, Swiss Chard, Grapes, Fingerling Potatoes, Lemon Butter & Pineapple White Wine Sauce*

#### CLASSIC STEAK DIANE\*...52

*Beef Tenderloin Flamed in Cognac with Sautéed Assorted Mushrooms; Finished with Creamy Mushroom Mustard Sauce*

#### CHÂTEAUBRIAND FOR TWO WITH SAUCE BÉARNAISE\*

*Served with Porcini Mushrooms, Mashed Potatoes & Grilled Vegetables  
\$60.00 per person/minimum of two orders*

## *fruits de mer @ terre*

#### SEAFOOD CIOPPINO...46

*Mussels, Clams, Fresh Island Fish, Spanish Galician Octopus, Maine Lobster & Prawns in a Hearty Tomato Broth with Garlic Bread*

#### MICHEL'S STEAMED ONAGA...46

*Red Snapper Topped with Ginger, Garlic, Green Onion, Chinese Black Bean & Turnip; Served with Somen Noodles, Local Chard & Mushrooms*

#### MICHEL'S OCEAN BOUNTY\*...56

*A Seafood Assortment of Diver Scallops; Kauai Prawns; Blackened Ahi with Mango Aioli & Tropical Fruit Relish; Grilled Island Fish; Baked Tristan Lobster Tail & Sautéed Big Island Abalone on Spaghetti Squash with Lemon & Roasted Macadamia Nut Butter*

#### CALIFORNIA ESTERO BAY ABALONE...85

*Pacific Abalone From the Waters of Santa Barbara; Pan-Sautéed & Served Over Spaghetti Squash, Crisp Snow Peas & Roasted Macadamia Nut Butter*

#### NEW YORK BONE-IN CAFÉ DE PARIS\*...65

*Dry-Aged Angus Beef Served with Steak Fries, Sautéed Mushrooms, Haricot Verts, Crisp Fried Onions & Cabernet Demi Glace*

#### BEEF OSCAR & ½ MAINE LOBSTER NEWBURG-STYLE\*...60

*Bacon-Wrapped Tenderloin Topped with Delicate Kona Crab Meat with Asparagus in Tarragon Vin Blanc & Sauce Bearnaise; Lobster Stuffed with Shimeji Mushrooms & Jicama in Classic Newburg Sauce*

#### ROASTED LAMB CHOPS\*...58

*Served on Creamy Italian Gorgonzola Polenta, Sautéed Spinach & Oven Roasted Herbed Tomato; With Port Wine Demi Glace & Fresh English Mint Sauce*

#### 24OZ ANGUS PORTERHOUSE STEAK\*...72

*Dry-Aged, Served with Truffled White Cheddar Macaroni Gratin, Grilled Asparagus, Baked Herbed Tomato & Cabernet Reduction*

#### LUDOVICO FARM CHICKEN & KAUAI PRAWNS MARENGO-STYLE...42

*Our Version of Napoleon's Favorite Dish; Fresh Farm-Raised Chicken with Lemon & Garlic Au Jus; Served with Grilled Prawns, Tomatoes, Mushrooms, Fried Egg & Garlic Mashed Potatoes*

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

*executive chef eberhard kintscher @ sous chef toni kitamura*

## *desserts*

TAHITIAN VANILLA CRÈME BRÛLÉE...12  
*With Fresh Berries*

CHOCOLATE DECADENCE CAKE...13  
*Warm, Flourless Chocolate Cake Served with  
Fresh Berries & Macadamia Nut Gelato*

TROPICAL GELATO & SORBET (2 SCOOPS)...12  
GELATO: *Dark Chocolate, Macadamia Nut, Tahitian Vanilla*  
SORBET: *Coconut Haupia, Island Mango*

WARM CINNAMON APPLE TART...13  
*Thinly Sliced Apples Baked in Flakey Pastry;  
Topped with Cinnamon Gelato*

HAWAIIAN COCONUT CHEESECAKE...12  
*Topped with Tropical Pineapple-Passion Fruit  
Compote & Crème Anglaise*

CHOCOLATE, GRAND MARNIER OR MARBLE SOUFFLÉ...12  
*Served with Sauce Anglaise & Dark Chocolate Sauce  
(Please allow up to 20 minutes for preparation)*

## *tableside flambé desserts (minimum of two orders)*

CHERRIES JUBILEE...18 PER ORDER  
*Fresh Bing Cherries Infused in Cognac & Amaretto; Served with Vanilla Gelato & Chocolate Shavings*

HAWAIIAN APPLE BANANAS FOSTER...18 PER ORDER  
*Locally Grown Bananas Flamed in Brown Plantation Sugar & Dark Rum; Served with Vanilla Gelato*

CRÊPES SUZETTE...18 PER ORDER  
*Delicate Crêpes in a Grand Marnier Orange Sauce; Served with Vanilla Gelato & Strawberries*

## *dessert martinis*

THE FANTASY A Shot of Espresso Shaken with Stoli Vanilla & Kahlua...12  
CHOCOLATE MARTINI Vincent Van Gogh Dutch Chocolate Vodka & Crème de Cacao...12  
PERFECTION Bailey's Irish Crème & Three Olives Triple Shot Espresso Vodka...12

## *coffees, espressos & teas*

FRENCH PRESS, 17OZ (2.5 CUPS)  
100% Maui Red Catuai Coffee...16  
*Maui Oma Coffee Co., Michel's Blend, Decaf...16*  
SHANGRI LA Assorted Hot Teas...6

ESPRESSO...8  
CAPPUCCINO...10  
CAFÉ LATTE...10  
DOUBLE ESPRESSO...12