chef hardy's taste of michel's

1st

BOULA BOULA OF BIG ISLAND ABALONE
Tender Baby Abalone in Split Pea Soup with Cream & Sherry Wine

2nd

MAINE LOBSTER RISOTTO
Infused with Lemon & Sage

3rd

GRILLED BIG ISLAND GOAT CHEESE
Over a Salad of Red Beets, Oranges & Pomegranate Balsamic Vinaigrette

4th

ISLAND FISH VERONIQUE
Under Mushroom Duxelles, Grapes & Sauce Vin Blanc

5th

KUNOA CATTLE BEEF ROSSINI
Hawaiian Pasture Raised Tenderloin with Mashed Potatoes,
Seared Foie Gras, Mango Pineapple Chutney & Truffle Madeira Sauce

6th

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

SAUTÉÉD 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 Gruyère & Swiss Cheese Baked Under Golden Puff Pastry in a Hearty Broth of Local Kualoa 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
**tables side 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-SMOKE SCOTTISH SALMON...28**
With Crème Fraîche, Capers & Red Onions Aside
Minted Carrot Slow & Hungarian Blini

**tables side main dishes**

**FRESH LIVE MAINE LOBSTER**
$65.00 per lb.

**ALSATIAN-STYLE FISH PAPILLOTE...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

**CHÂTEAUERIAND FOR TWO WITH SAUCE BÉARNNAISE**
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

**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 & 1/2 MAINE LOBSTER NEWBURG-STYLE...60**
Bacon-Wrapped Tenderloin Topped with Delicate Kona Crab Meat with Asparagus in Tarragon Vin Blanc & Sauce Béarnaise; 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

**23OZ 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 shokii kitamura & sous cheffo**(t) bi**
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
Thinline 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 CAPPUCINO...10
CAFÉ LATTE...10 DOUBLE ESPRESSO...12