

First Sunday Brunch November 03rd, 2024

Welcome!

STARTER

VANILLA BEAN YOGURT fresh blueberries, manoa honey oats

> APPETIZER • please select one of the following •

CREAM OF ABALONE ali'i mushrooms, chiffonade of watercress

GREEK LAMB SALAD

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

ASPARAGUS CUSTARD AND SHRIMP

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

ENTRÉE

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

ROASTED SNAKE RIVER FARM KUROBUTA PORK SHANK

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

SALMON ROYAL BENEDICT

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

BRIOCHE BERRY FRENCH TOAST

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

DESSERT

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

DARK BELGIUM CHOCOLATE 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