



## New Year's Dinner

### Amuse Bouche

#### SCOTTISH SMOKED SALMON\*

german potato pancake, sturgeon caviar,  
cucumber dill slaw

### First Course

☞ please select one of the following ☞

#### ROASTED DUCK ENDIVE SALAD\*

jerez vinaigrette, gorgonzola cheese,  
tomato, orange segments, toasted almonds

#### CREAM OF MUSHROOM & ABALONE

splash of sherry wine, croutons

### Second Course

☞ please select one of the following ☞

#### SHIGOKU OYSTER ROCKEFELLER

spinach, bacon, hollandaise

#### SEARED BLACK ANGUS BEEF CARPACCIO\*

roasted garlic citrus vinaigrette, ali'i mushrooms, artichokes,  
roasted bell pepper, bouquet of big island greens, cheese crostini

### Main Course

☞ please select one of the following ☞

#### SEAFOOD BOUNTY\*

blackened ahi, shrimp scampi, grilled local fish, diver scallop, crispy blue crab cake,  
tristan lobster tail, lemon basil risotto, broccolini, spaghetti squash

#### PANIOLO-STYLE BACON-WRAPPED PRIME RIB STEAK\*

truffle maderia demi-glace, dauphin potatoes,  
creamy salsify vegetables, haricot vert beans

### Dessert Course

☞ please select one of the following ☞

#### CHAMPAGNE GRAPE GELÉE

white chocolate mousse, fresh berries

#### BELGIUM DARK CHOCOLATE MOUSSE

amareno cherries, gianduia hazelnut chocolate gelato,  
mint chantilly cream

195 per person

excluding tax & gratuity

this menu may not be split

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

Please be aware that our restaurant will close promptly at 11:30 PM

We appreciate your understanding and cooperation