

Valentine's Day

First Course

Black & Blue Ahi

Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc
Mango Papaya Avocado Relish

Beef Carpaccio

28 Day Dry Aged Prime New York Steak, Sautéed Mushrooms, Arugula, Balsamic Glaze

Vanilla Salted Brussels Sprouts

Brown Butter, Vanilla Salt

Seafood Crab Cake

Spiny Lobster, Blue Crab, Tiger Shrimp, Romesco Sauce, Fennel-Apple Slaw

Chopped Salad

Hana Hearts of Palm, Shrimp, Avocado, Onion, Feta, Grape Tomatoes, Watercress
Caper Vinaigrette

Caesar

Baby Romaine, Herb Crostini, Truffle Zabaglione on Parmesan Crisp, Roasted Garlic
Polenta-Crusted White Anchovy



Entrees

Fresh Island Catch

Coconut Jasmine Rice, Asparagus, Tahitian Vanilla Beurre Blanc

Lobster Ravioli

Sautéed Mushrooms, Asparagus, Tomatoes, Garlic-White Wine Sauce, Shellfish Nage

16 Ounce Roasted Double Chicken Breast

Potato Gnocchi, Sautéed Spinach, Porcini Mushroom Demi

New Zealand Rack of Lamb

Roasted Fingerling Potatoes, Vanilla Salted Brussels Sprouts, Beurre Rouge

Prime Beef Tenderloin "Oscar"

Lump Crab Meat, Garlic Mashed Potatoes, Broccolini, Béarnaise

Prime New York Steak

Loaded Mashed Potatoes, Haricot Verts, Brandy-Peppercorn Sauce

Dessert

Candied Ginger Manjari Chocolate Dome

Raspberry Coulis, Lace Cookie

Strawberry Cheesecake

White Chocolate Sauce, Strawberry Coulis

Director of Operations
Don Abernathy

Executive Chef
Thomas Bonnette

Manager
Angela Eades