



Christmas Celebration Set Menu II

December 23, 24, 25, 26, 2016

Amuse Bouche

Spicy Ahi Tartare

Spinach Tortilla Crouton

❧ ❧ ❧

First Course

Maine Lobster

Winter Yuzu Jelly, Cauliflower, Broccoli, Ikura Caviar

❧ ❧ ❧

Second Course

Grilled Octopus & Calamari

Roasted Pineapple, Radicchio, Big Island Butter Lettuce, Anchovy Black Pepper Sauce

❧ ❧ ❧

Soup

Hamakua Mushroom Potage

Pheasant Breast, Truffle Flan

❧ ❧ ❧

Ocean

Brown Butter Roasted Kona Abalone

Kyoto Miso Sabayon, Citrus Coulis, Fingerling Potatoes, Baby Bok Choy

❧ ❧ ❧

Land

Grilled Prime Beef Tenderloin & Foie Gras

Roasted Pumpkin, Snow Peas, Winter Radish, Madeira-Truffle Sauce

❧ ❧ ❧

Dessert

Illanka Chocolate Cremeux

Tangerine Jus, Sesame Rocher

❧ ❧ ❧

Coffee or Tea

\$150.00 per person

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

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