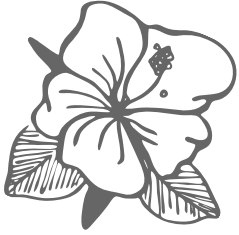
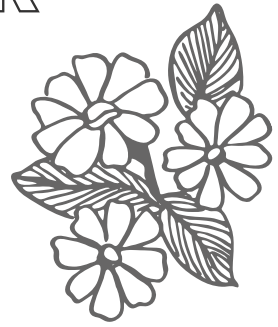


# VALENTINE'S DAY DINNER



February 14th, 2023



## FOR THE TABLE

### Seasonal Pupus

*Chef's selection of mezze: crackers, breads and dips to share*

## APPETIZER

*Choose One*

### Coconut Carrot Ginger Soup

*Lime zest garnish*

### Valentine's Salad

*Spinach, greens, chevre, strawberries, walnuts, fig-balsamic vinaigrette*

## ENTREES

*Choose One*

### Filet Mignon

*Grilled filet mignon, gorgonzola butter, caramelized onions, warm vinegared potatoes with bacon, sauteed vegetables \$68*

### Lamb

*New Zealand chops, pomegranate red wine sauce, fingerling potatoes, sauteed vegetables \$65*

### Kaua'i Shrimp

*Kaua'i shrimp, handmade pappardelle, kale, olives, fried capers, fra diavolo sauce \$63*

### Mushroom Risotto

*Arborio rice, white wine, vegetable broth, mushrooms, kale, oven roasted tomatoes, shaved parmesan, truffle oil \$55*

### Chicken

*Grilled breast stuffed with heirloom tomatoes, fresh mozzarella and basil, vincotto glaze, fingerling potatoes, sauteed vegetables \$62*

## DESSERT

*Choose One*

### Chocolate Pot de Creme

*Guava sauce, strawberries*

### Honey Cake

*Whipped sour cream*

### Lemon Liliko'i Tart

*Whipped sweet cream*



*Menu items may have extra ingredients not listed: Please inform wait staff of food allergies you may have before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*