

VALENTINE PRIX FIXE MENU

ENHANCEMENTS FOR TWO

Caviar Service

Regiis Ova Caviar, Warm Blinis, Chives, Crème Fraîche

\$185

Seafood Tower

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail, Snow and Dungeness Crab, Jumbo Prawn, Mussels, Cocktail Sauce, Asian Remoulade, Ponzu Sauce

\$82

FIRST COURSE

Taste of "Love"

Beet Musubi, Ahi Musubi, Petit Salad

Sweet Soy, Ogo, Asian Remoulade

CHOICE OF ENTRÉE

Kona Kampachi 'Panade'

Maine Lobster Smash Potatoes, Kawamata Tomato Basil Water

or

Roast New Zealand Rack of Lamb

Cous Cous, Braised Pinenuts and 'Maui Gold' Pineapple Compote

Kalamata Olive Jus

or

North Shore Ludovico Farms Half Roasted Chicken

Hamakua mushrooms, Green Beans

Crème Fraîche Truffle Potato Puree, Roasted Chicken Jus

DESSERT

Lovers trio

Chocolate Raspberry Mousse, Creamy Cheesecake, Moscato Gelee, Grape Compote

\$90 per person plus tax

Service charge of 19% will be added to checks for parties of 6 guests or more