

# Amuse Bouche

2014

**Grilled Naked Cow Buttered Brioche & Golden Osetra Caviar  
Hollandaise**

## 1<sup>st</sup> Course

**Confit Yukon Potato Encrusted Sous Vide Tristan Spiny Lobster  
Noisette Brown Butter, Tender Mache, Crispy Fresh Fines Herbs**

## 2<sup>nd</sup> Course

**Japanese Hamachi Tartar  
Smoked Ikura, Yuzu Pearls, Mao Citrus Ponzu**

## Dessert

### **Dessert Trio**

**Peanut Butter Chocolate Tart, Molokai Sweet Potato Cream Puff,  
Demi Haupia & Chocolate Cake**

**Dishes Prepared By Executive Chef Darryl Shinogi Sous Chefs David Padua, Randy & Benjamin Bangloy**

# Entrée

<b>Roy's Original Blackened Island Ahi, Spicy Soy Mustard</b>	88
<b>Misoyaki Marinated Butterfish, Sweet Ginger, Wasabi Butter</b>	88
<b>Jade Pesto Steamed Island Fish Wok Fried "Lup Chong" Vegetables, Sizzling Soy</b>	83
<b>Macadamia Nut Crusted Mahimahi Pan Fried Red Bliss &amp; House Bacon, Kona Lobster Essence</b>	83
<b>"Yaki" Teriyaki Grilled Salmon Local Cucumber Namasu, Somen Salad, Citrus Ponzu</b>	78
<b>Hot Iron Seared U-10 Scallops Pickled Mao &amp; Kahumana Vegetables, Thai Coconut Curry</b>	88
<b>Sweet Butter Poached Tristains Lobsters House Bacon, Yukon Potato &amp; Asparagus Galette</b>	89
<b>Garlic Grilled 13/15 Shrimp King Crab &amp; Enoki Mushroom Quiche, Kona Maine Lobster Nectar</b>	86
<b>Honey Mustard Charred Braised Beef Short Rib Buttery Natural</b>	76
<b>Open Flame Grilled Filet Mignon Cauliflower Puree, Whipped Stilton, Lemongrass Cabernet</b>	88
<b>Garlic &amp; Smoked Alaea Salt Crusted Prime Rib Horseradish Yukon Potato Puree, Au Jus</b>	86
<b>Lamb Chops Two Ways Smoked Chop, Cassoulet, Organic Baby Vegetables</b>	88
<b>Sous Vide Half Roaster "Picatta Style" Wilted Organic Tat Soi, Naked Cow Sweet Parsley Butter &amp; Yuzu Pearls</b>	65
<b>Tender Asian Style Shinsato Pork Osso Buco Pho Broth, Micro Cilantro</b>	68

*Please inform your server if you have any allergy concerns*