



## First Sunday Brunch

July 3<sup>rd</sup>, 2022

### *Welcome!*

#### STARTER

##### HOUSE MADE YOGURT\*

muesli sprinkle, berries, manoa honey, fresh mint

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##### TOASTED WALNUT RAISIN BREAD

english jam, devonshire cream

#### APPETIZER

☞ please select one of the following ☞

##### CONSOMME MILLE FANTI

beef consommé, parmesan cheese, peterson farm egg;  
baked under golden puff pastry crust

##### CALEDONIAN PRAWN GREEK STYLE SALAD

mediterranean style vinaigrette, big island baby romaine,  
kamuela tomato, kalamata olives, toasted almonds, oranges, artichoke

##### SMOKED SCOTTISH SALMON

westphalian pickert potato pancake,  
cucumber dill slaw, red onions, capers, crème fraîche

#### MAIN

☞ please select one of the following ☞

##### KUROBUTA PORK SHANK

snake river farm's pork shank, pan gravy,  
roasted garlic mashed potatoes, pineapple sauerkraut, haricot verts

##### HOUSEMADE CORNED BEEF HASH

topped with a soft poached peterson farm egg, light mustard cream, arugula

##### PORTABELLO MUSHROOM SALMON

crusted with portobello duxelles, salted lemon caper sauce & balsamic reduction  
angel hair pasta, sauteed spinach,

##### BIG ISLAND PUNALUU SWEET BREAD FRENCH TOAST

stuffed with cream cheese;  
crème anglaise, sauteed fresh peaches

#### DESSERT

☞ please select one of the following ☞

##### CRÈME BRÛLÉE L'ORANGE

rich custard cradled in an orange rind, belgium chocolate sauce

##### PEACH MELBA MASCARPONE

vanilla gelato, fresh raspberries, whipped cream

66

tax & gratuity not included,  
brunch menu may not be split

**MORNING MIMOSA 10**

☞ please select one of the following ☞

**ORANGE, MANGO, HIBISCUS, PEACH, GUAVA**

**BRUNCH BLOODY MARYS**

**'62 CLASSIC 12**

prepared at the bar, dry shake over ice  
tabasco, worcestershire, horseradish, celery salt  
celery stalk, fresh lime, olive, cocktail onion

**SMOKING HOT 17**

prepared table side, dry shake over ice  
dashes of habanero sauce, grilled lemon,  
grilled asparagus spears; smoked to finish

**BLT 17**

prepared table side, dry shake over ice  
hirabara farm's baby romaine,  
bacon twist, grilled lemon

**NON-ALCOHOLIC LIBATIONS**

6

**MORNING MULE**

ginger puree, lemon, lime, ginger beer

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*Keiki Menu*

24

tax & gratuity not included,  
ages 12 & under

**STARTER**

**FRESH STRAWBERRIES**

**MAIN**

☞ please select one of the following ☞

**SCRAMBLED EGGS\***

crispy bacon, rice

**CINNAMON FRENCH TOAST**

crispy bacon, vanilla sauce

**CRISPY CHICKEN TENDERS**

fries, carrot & celery sticks, creamy ranch dressing

**DESSERT**

**BELGIAN CHOCOLATE SUNDAE**

whipped cream, roasted macadamia nuts

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



Please wear your mask  
when you step away  
from your table

#michelshawaii