

MICHEL'S

E Komo Mai

A Taste of Michel's

❧ *1er Amuse Bouche* ❧

AHI TARTARE*

osetra caviar, walnut oil,
shiso, ogo

POEMA, Brut Cava, | VEUVE CLICQUOT, 'Yellow Label', Brut,
'Metodo Tradicional', ES, NV | Reims, Champagne, FR, NV

❧ *First Course* ❧

LOBSTER BISQUE À LA MICHEL'S

served since 1962 at michel's;
garnished with fresh maine lobster flamed in cognac

LOUIS JADOT, Chardonnay, | FAR NIENTE, Chardonnay,
Mâcon-Villages, FR, 2019 | Napa Valley, Ca, 2019

❧ *Second Course* ❧

MICHEL'S CAESAR SALAD*

hirabara farm's baby romaine, heart of palm,
croutons, prepared tableside

BIELER PERE ET FILS, Coteaux d'Aix-en- | PEYRASSOL, 'Cuvée des Commandeurs',
Provence Sabine Rose, FR, 2020 | Rose, Cotes De Provence, FR, 2020

INTERMEZZO

❧ *Main Course* ❧

FILET MIGNON ROSSINI*

blueberry walnut chutney, sautéed foie gras,
porcini mushroom risotto

OBSIDIAN RIDGE, Cabernet Sauvignon, | NICKEL & NICKEL by Far Niente,
Red Hills Lake County, Ca, 2019 | DeCarle Vineyard, Rutherford, Napa Valley, Ca, 2018

❧ *Dessert Course* ❧

BELGIUM CHOCOLATE DECADENCE CAKE

warm raspberry chambord,
macadamia nut gelato

CROFT, 10yr Tawny Port, | GRAHAM'S, 20yr Tawny Port,
Vila Nova de Gaia, PT | Douro, PT

MENU: \$130

Tax & Gratuity Not Included

HOUSE WINE PAIRING: \$40 | PREMIUM WINE PAIRING: \$80



Please wear your mask
when you step away
from your table

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

Appetizers

MICHEL'S CAESAR SALAD* 18 per person

minimum of two orders

hirabara farm's baby romaine, hearts of palm & croutons folded in our traditional creamy dressing, anchovy filets served upon request

KING CRAB COBB SALAD 28

red wine & buttermilk dressings, romaine lettuce, bleu cheese, tomato, avocado, local egg, bacon bits

LOBSTER BISQUE À LA MICHEL'S 19

served since 1962 at michel's; garnished with fresh maine lobster flamed in cognac

FRENCH ONION SOUP EN CROUTE 16

caramelized sweet onions, gruyere, swiss, smoked gouda cheeses in a hearty beef broth hidden underneath a golden baked puff pastry

ICED HARVEST OF THE SEA* 46

a refreshingly chilled appetizer featuring maine lobster, ahi poke, hamachi sashimi, ahi sashimi, pacific oyster, kauai prawn & spanish galician octopus

AHI TARTARE* 32

hawaiian yellowfin tuna massaged with walnut oil, sea salt & tobiko, garnished with wonton crisps, pesto & roasted peppers aioli drizzle, a dab of crème fraiche, ogo garnish

FRESH ICED OYSTERS* 28

seasonal oysters shucked upon order; pillowed on ice, amongst lemon, cocktail sauce & shallot vinaigrette

VITELLO TONNATO* 32

thinly sliced oven-roasted veal paired with yellowfin ahi sashimi; bouquet of greens, tomato & fresh white tuna sauce; pesto & lemon-caper vinaigrette drizzle

HELIX ESCARGOTS BOURGOGNE 24

half a dozen french snails baked in our signature herbed garlic butter; accompanied with warm crostini

STURGEON CAVIAR*

warm potato pancakes & classic condiments

1 ounce \$225 (serves 1-2)

Imperial Osetra

4 ounces \$600 (serves 4-6)

Malossol Imperial

Main Dishes

BEEF WELLINGTON* 68

a golden baked puff pastry wrapped around tenderloin & white chicken foie gras mousse; sliced to order; sauce cumberland & truffle madeira, asparagus

DOUBLE RIBEYE FOR TWO* 128

black angus ribeye, sliced, garlic mashed potatoes & yorkshire pudding, grilled vegetable wrap, oven roasted tomato, cabernet demi au jus

NEW YORK CAFÉ DE PARIS STEAK* 65

garlic mashed potatoes, gnocchi & haricot verts, crisp fried onions, café de paris butter & cabernet demi glace

HAWAIIAN COFFEE RUBBED LAMB CHOPS* 72

port wine demi glace, mint sauce, goat cheese mashed potato, haricot verts beans, oven roasted tomato

FILET MIGNON & LOBSTER* 68

wild mushroom veal blanc, lemon caper vin blanc sauce, roasted garlic mashed potatoes, grilled asparagus, braised red cabbage

PORTABELLO CRUSTED PACIFIC SALMON* 58

glazed with balsamic, light tomato coulis, orzo pasta, wilted greens
lemon caper butter, grilled asparagus

ISLAND STYLE STEAMED FRESH FISH 58

topped with ginger, green onions, chinese black bean & turnip, over somen noodles, kale

SEAFOOD CIOPPINO 58

green lip mussels, manila clams, diver sea scallops, fresh island fish, spanish galician octopus, maine lobster & kauai prawns in a hearty tomato broth

OCEAN BOUNTY* 72

a seafood assortment of diver sea scallop, blackened ahi, grilled catch of the day, blue crab stuff maine lobster, kauai prawn & big island baby abalone, fresh vegetables & rotelli pasta

Desserts

Flambe desserts prepared table side.

Minimum of two identical orders

LOCAL BANANA FOSTER 22 per person

local grown bananas flamed in brown plantation sugar, dark rum & banana liquor, served with vanilla gelato

CHERRIES JUBILEE 22 per person

prepared tableside; vanilla gelato & chocolate shavings

CHOCOLATE DECADENCE CAKE 12

a flourless chocolate cake with fresh strawberries, belgium chocolate sauce & macadamia nut gelato

GELATO & SORBET per scoop 6

GELATO: dark giandui hazelnut chocolate, macadamia nut, tahitian vanilla
SORBET: island mango

MICHEL'S CHOCOLATE SOUFFLÉ 12

•please allow up to 20 minutes for preparation with crème anglaise

HAWAIIAN COCONUT CHEESECAKE 12

topped with tropical pineapple-passion fruit compote, creme anglaise