

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, 'Cuvee 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 mashed potatoes

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

*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

TROPICAL HOUSE SALAD 22

hirabara big island greens with tomato, avocado, hearts of palm & papaya, papaya seed & buttermilk ranch dressing

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 delicate 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, 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

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

brushed with pesto, balsamic glaze drizzle, 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, sizzling peanut oil finish

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

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

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

GELATO & SORBET per scoop 6

GELATO: dark giandui hazelnut chocolate, macadamia nut, tahitian vanilla

SORBET: island mango