



First Sunday Brunch

December 3rd, 2023

Welcome!

STARTER

CHEF HARDY'S WELLNESS SHOT

freshly squeezed juices, valencia orange,
big island turmeric, mint

&

CROISSANT

APPETIZER

☞ please select one of the following ☞

CHILLED TOMATO GAZPACHO

roasted kamuela tomato, sweet peppers, cilantro,
crispy prosciutto

ISLAND AHI NIÇOISE SALAD*

pesto brushed & seared yellowfin tuna, big island greens,
lemon caper vinaigrette, buttermilk ranch dressing,
fresh island egg, fingerling potatoes, haricot verts, tomatoes, olives

MANILLA STEAMED CLAMS

tarragon garlic sauce,
crostini

ENTRÉE

☞ please select one of the following ☞

WINTER BERRY CREPE

filled with whipped cream cheese, topped with winter berry compote,
crispy bacon

BREAKFAST STEAK DIANE*

sautéed beef tenderloin, poached egg, truffled mushroom pan sauce,
sautéed spinach, mashed potatoes

COULIBIAC OF SCOTTISH SALMON, ISLAND FISH & SCALLOP MOUSSE*

baked within a golden puff pastry, dill vin blanc,
okinawan sweet potato puree, grilled asparagus

DESSERT

☞ please select one of the following ☞

ITALIAN TIRAMISU TRIFLE

belgium chocolate mousse, Italian mascarpone, orange segments,
whipped cream, toasted almonds

WARM PANETTONE BREAD PUDDING

tahitian vanilla gelato, salted caramel

66

tax & gratuity not included,
brunch menu may not be split
menu items/ingredients are subject to change pending availability

Beachside Beverages

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

MORNING MULE 6

ginger puree, lemon, lime, ginger beer

UBE COLADA 12

hamakua coast ube syrup, pineapple juice, coconut puree

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
menu items/ingredients are subject to change pending availability

#michelshawaii