

MICHEL'S

Cold Appetizers

Michel's Caviar Selection

Beluga Caviar

MARKET PRICE

Chef Russo's Caviar Pie

topped off with a variety of caviars, served with warm crepes vonnas

22.00

Smoked Scottish Salmon

House-smoked, carved tableside and served with the traditional condiments

14.00

Steak Tartare

Raw chopped Black Angus prime filet, prepared at your table in the famous Michel's style

16.00

Oysters on the Half-shell

Miyagi oysters from the Malispina Bay British Columbia, served with traditional condiments

15.00

Hot Appetizers

Hudson Valley Foie Gras

Sautéed and served with a cinnamon balsamic and Poha berry sauce

26.00

Scallops and Dungeness Crab

Served with saffron risotto, finished with a Tahitian vanilla and red wine sauce

13.00

Potato-wrapped Rainbow Trout

Stuffed with creamed spinach and wild mushrooms, finished with truffle oil and grilled asparagus

15.00

Escargots

A half-dozen Helix escargots, imported from France, baked in an herbed-garlic butter sauce with a hint of curry

13.00

Soups & Salads

Creamy Lobster Bisque

With fresh Maine lobster meat flamed in Cognac at your table

9.50

Oxtail Soup

Tender oxtail meat off the bone in a hearty broth of orzo, carrots, and mushrooms

8.50

Roasted Acorn Squash Soup

With white truffle essence, wild mushrooms topped off with a spinach soufflé

8.50

(Please allow fifteen minutes)

Fresh Big Island Hearts of Palm

Lightly tossed in a dijon vinaigrette and garnished with poached quail eggs and salsify crisps

12.50

Warm Goat Cheese Salad

A compose of greens tossed in a walnut vinaigrette served with savory golden beets

11.00

Warm Baby Spinach Salad

This delicious salad is prepared tableside for two with sizzling bacon, red wine vinegar and a touch of dijon, served on a carpaccio of house-smoked ahi

12.00 per person

Medley of Greens

A fresh assortment of local lettuces and Hauula tomatoes, tossed in a light champagne vinaigrette and fresh herbs

8.50

Michel's Caesar Salad

Crisp baby Kula romaine and Big Island hearts of palm, served with warm garlic croutons, prepared tableside for two

13.00 per person

Catering & Private Dining also available upon request

Meat Entrées

Steak Diane

Filet mignon flamed tableside with Cognac, then sautéed with oyster mushrooms and tomatoes, finished with fresh thyme and white truffle oil

36.00

Prime New York Steak

Served with sautéed gnocchi and a caramelized shallot sauce, also prepared au poivre style at your request

28.00

Long Island Duckling

Roasted whole and carved tableside, served with sautéed foie gras, wild rice and caramelized peaches

For two

28.00 per person

Rack of Lamb

Roasted and coated with an herb crust, served with haricots verts and goat cheese creamed potatoes

36.00

Veal Chop

Sautéed and stuffed with crab and lobster meat, served with a tomato basil capellini

34.00

Châteaubriand for two

Carved tableside and served with an assortment of local vegetables

33.00 per person

Filet Mignon and Maine Lobster

Served with creamed potatoes and asparagus, finished with a wild mushroom port sauce

36.00

Fruits of the Sea

Potato-crusted Opakapaka

Sautéed and served on a bed of spinach, baked fennel, orzo, and tarragon with a tomato fennel sauce

29.00

Sautéed Ahi & Foie Gras

Chef Russo's own innovation served with a fresh herb risotto and sautéed fennel, finished with a red wine sauce

32.00

Australian Abalone

Sautéed and served with a Dungeness crab sauce, enoki mushrooms and asparagus

MARKET PRICE

Grilled Ali'i Moi

Served with a lobster risotto and sautéed spinach, finished with a roasted macadamia nut butter sauce

30.00

Coulubiatic of Salmon

Baked and wrapped in puff pastry with risotto, spinach, and wild mushrooms, served with a lobster sauce

27.00

Live Maine Lobster

From Michel's lobster tank; steamed and served with saffron risotto and a lemon butter caper sauce

33.00 per pound

Seafood Platter

Michel's famous entrée featuring: a half-grilled Maine lobster and the Chef's selection of local and international seafood

39.00

~Michel's Vegetarian Platter~

These light vegetarian creations are composed using Hawaii's finest local produce

26.00

For a magnificent Chocolate or Grand Marnier Soufflé, please advise your waiter when ordering your entrée, preparation takes 35 minutes

Please enjoy these culinary creations presented by:
Executive Chef Ian Russo, Chef de Cuisine Jesus Guittap, & staff.