Wednesday, February 16, 2000

Chef's daily specials

Starter courses

Chilled Waimea tomato soup
with poached shrimp
$ 5.50

Pork watercress soup
$ 4.50

Miyagi oyster shooter
with wasabi cocktail sauce
$2.75

Lavender smoked duck pastrami
With artichoke confit, roasted tomato and red onion and fennel jam
$12.00

Chef's prix fixe special

Smoked chicken caesar salad

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Crab crusted mahimahi
on lemon grass fried rice and red curry sauce

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"dark and white" chocolate pate
with kona coffe gelee

$37.50

Chef's menu degustation

Six course sampling menu

$ 50.00

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with three 3 oz glasses of complementing wine

$ 62.00

Main courses

"Surf and turf"
kiawe grilled beef tenderloin and kona lobster
with mushrooms, wasabi mash and lobster vinaigrette
$ 30.00

macadamia nut herb crusted lamb chops
on garlic mashed potatoes and ratatouille with red wine jus
$ 30.00

Pan roasted salmon and Kauai shrimp
with cake noodle, shiitake-choi sum relish and black bean chili oil
$26.00

Crispy Chinese roast duck
on choy sum and mashed potatoes with five spice jus
$22.00

Horseradish crusted "Kamuela pride" rib steak
with mushrooms and veal jus
$ 27.00

"Huli huli" wood oven roast chicken breast
on taro mashed potatoes with natural jus
$ 18.00

Grilled beef tenderloin and hudson valley foie gras
with risotto rice cakes, spinach and green peppercorn sauce
$ 30.00

Pan roasted pork tenderloin
on mashed potatoes and sautéed vegetables with pineapple worcestershire sauce
$ 19.00

Wood oven pan roasted opakapaka
on ginger leeks with crispy potatoes and wasabi sauce
$ 30.00

"New Orleans style" seafood gumbo
with "peeky toe" crab, fish and shrimp
$ 30.00

Oven braised veal shanks
With crab, asparagus and linguini pasta
$24.00