$43 PRIX-FIXE MENU

1st Course

**CHOICE OF**

**Bowl of Lobster Bisque**
Caramelized fennel, crème fraîche

**OR**

**Mixed Greens**
Waipoli lettuce, tomato, heart of palm, watermelon radish, soy-shallot vinaigrette dressing

2nd Course

**CHOICE OF**

**Prime Rib**
12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley

**OR**

**Mixed Seafood Grill**
Kauai prawn, half lobster tail, fresh catch, Hokkaido scallop, turmeric rice pilaf, tomato-chile sauce

3rd Course

**CHOICE OF**

**Lilikoi Crème Brûlée**
Passion fruit custard, caramelized sugar, fresh raspberries

**OR**

**Warm Basalt Chocolate Cake**
Molten lava center, raspberry crémeux, white chocolate curls

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**