

# butterfly

## **starters**

*(select one)*

field greens salad with  
shallot thyme vinaigrette and parmesan croutons

or

wild mushroom cappuccino soup with  
truffle foam and porcini powder

## **entree**

*(select one)*

pan fried shanghai noodles with seasonal vegetables and toasted garlic

or

butterfly “shaking beef” cobb salad with prosciutto and a poached egg

or

poached eggs with braised kalua pig, fried spam and hollandaise

or

poached eggs with smoked salmon, tobiko caviar, avocado and hollandaise

## **dessert**

classic crème brûlée

**\$24 per person**

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## **appetizers**

*(family style)*

sesame coated edamame with hawaiian clay salt  
duck confit spring rolls with chinese mustard and honey dipping sauce  
fire fried calamari with tobasco remolaude and toasted garlic  
kalua pig with butter lettuce cups and hoisin dipping sauce and cashews

## **entree**

*(select one)*

pan fried shanghai noodles with seasonal vegetables and toasted garlic  
or  
butterfly “shaking beef” cobb salad with prosciutto and a poached egg  
or  
poached eggs with braised kalua pig, fried spam and hollandaise  
or  
poached eggs with smoked salmon, tobiko caviar, avocado and hollandaise

## **desserts**

*(select one)*

warm chocolate torte with mitchell's coffee ice cream and raspberries  
or  
classic crème brulée

**\$28 per person**