

# butterfly

## **first course** *(family style)*

sesame coated edamame with hawaiian sea salt  
fire fried calamari with a tobasco remoulade and toasted garlic  
duck confit spring rolls with chinese mustard dipping sauce  
smoked salmon and strawberry salad rolls

## **entreés** *(select one)*

vegetarian bento box with tempura fried tofu and peanut sauce,  
bok choy and squash stir fry, wild mushroom fried sticky rice and  
toasted shallots and garlic  
or  
sesame crusted yellowfin ahi tuna with  
lop cheong and calamari fried black sticky rice, shrimp stuffed mushrooms,  
sweet soy reduction and blood orange and tangerine chili oil  
or  
pan seared free range chicken with broken jasmine rice, sunnyside egg,  
caramelized onion and raisin demi glace and charred shishito peppers  
or  
mesquite grilled angus new york strip steak with  
twice baked new potato, chorizo stuffed cippolini, wagyu filo puffs,  
prosciutto wrapped endive spear and mushroom jus de veau

## **desserts** *(select one)*

warm chocolate torte with mitchell's coffee ice cream  
or  
classic crème brûlée

\$38 per person

# butterfly

## **appetizers**

*(family style)*

sesame coated edamame

smoked salmon strawberry roll with spicy garlic and ginger sauce

fire fried calamari tobasco remoulade with toasted garlic

kalua pig in butter lettuce cups with hoisin barbeque sauce and cashews

## **first course**

*(select one)*

field greens salad with shallot thyme vinaigrette and parmesan croutons

or

caramelized maui onion soup with chinese bacon and cabot cheddar

## **entrées**

*(select one)*

vegetarian bento box with tempura fried tofu and peanut sauce,

bok choy and squash stir fry, wild mushroom fried sticky rice and

toasted shallots and garlic

or

sesame crusted yellowfin ahi tuna with

lop cheong and calamari fried black sticky rice, shrimp stuffed mushrooms,

sweet soy reduction and blood orange and tangerine chili oil

or

pan seared free range chicken with broken jasmine rice, sunnyside egg,

caramelized onion and raisin demi glace and charred shishito peppers

or

mesquite grilled angus new york strip steak with

twice baked new potato, chorizo stuffed cippolini, wagyu filo puffs,

prosciutto wrapped endive spear and mushroom jus de veau

## **desserts**

*(select one)*

classic crème brûlée

or

warm chocolate torte with mitchell's coffee ice cream

or

banana bread pudding with caramelized bananas and macadamia brittle

**\$46 per person**