

butterfly

first course *(family style)*

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

entrees *(select one)*

gnocchi and baby squash stir fry with tempura fried squash blossoms,
red pepper and miso coulis, ratatouille relish and thai basil pesto
or
orange and curry diver scallops with
lemon risotto “jook”, pea tendrils, sea urchin roe and sweet pea coulis
or
roasted chicken roulade with buttered broken jasmine rice,
coddled egg, caramelized onions, raisins and malted sesame
or
grilled pork porterhouse with
cranberry beans, proscuitto, okinawan sweet potato ragout and grilled peaches

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
house smoked salmon and strawberry salad rolls
fire fried calamari tabasco remoulade with toasted garlic
kalua pig in butter lettuce cups with hoisin barbeque sauce and cashews

first course

(select one)

field greens salad with “nuoc cham” dressing, oranges, manchego cheese and puffed rice
or
caramelized maui onion soup with applewood smoked bacon and trio of cheeses

entrées

(select one)

gnocchi and baby squash stir fry with tempura fried squash blossoms,
red pepper and miso coulis, ratatouille relish and thai basil pesto
or
orange and curry diver scallops with
lemon risotto “jook”, pea tendrils, sea urchin roe and sweet pea coulis
or
roasted chicken roulade with buttered broken jasmine rice,
coddled egg, caramelized onions, raisins and malted sesame
or
grilled pork porterhouse with
cranberry beans, prosciutto, okinawan sweet potato ragout and grilled peaches
or
macadamia and blue cheese crusted filet mignon with
whipped potatoes, mushroom jus de veau, buttered beans and carrots and
port wine demi glace

desserts

(select one)

classic crème brulée
or
warm chocolate torte with mitchell’s coffee ice cream
or
banana bread pudding with caramelized bananas

\$46 per person