

butterfly

appetizers

(family style)

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

entree's

(select one)

gnocchi and baby squash stir fry with tempura squash blossoms,
red pepper and miso coulis, ratatouille relish and macadamia nut pesto
or
crab & mascarpone stuffed crispy chicken breast with corn,
shrimp and shiitake mushroom fricasee, pat chun black rice vinegar and arugula salad
or
pan seared king salmon with toasted cous cous,
red pepper miso coulis, cherry tomato and fried rock shrimp
or
grilled kalbi skirt steak "surf and turf" with shrimp and scallops,
crispy noodle birds nest, soy jus de veau and baby bok choy

desserts

(select one)

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

\$38 per person

butterfly

appetizers

(family style)

sesame coated edamame
smoked salmon strawberry roll with spicy garlic and ginger sauce
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 shallot thyme vinaigrette and parmesan croutons
or
caramelized maui onion soup with applewood smoked bacon and trio of cheeses

entrées

(select one)

gnocchi and baby squash stir fry with tempura squash blossoms,
red pepper and miso coulis, ratatouille relish and macadamia nut pesto
or
crab & mascarpone stuffed crispy chicken breast with corn,
shrimp and shiitake mushroom fricassee, pat chun black rice vinegar and arugula salad
or
pan seared king salmon with toasted cous cous,
red pepper miso coulis, cherry tomato and fried rock shrimp
or
grilled kalbi skirt steak “surf and turf” with shrimp and scallops,
crispy noodle birds nest, soy jus de veau and baby bok choy

desserts

(select one)

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

\$46 per person