

# 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 tobasco remoulade and toasted garlic  
duck confit spring rolls chinese mustard and honey dipping sauce

## **entrees**

*(select one)*

gnocchi and baby squash stir fry with seared petite squash and green olives, tempura fried squash blossoms, roasted red pepper and miso coulis and ratatouille relish  
or  
crab & mascarpone stuffed crispy chicken breast with rock shrimp, summer sweet corn ragout and aged balsamic dressed arugula  
or  
pan seared black cod with clam and shrimp "tom kha" broth, xo chili sauce, sea beans, red onion and cilantro herb salad  
or  
macadamia nut and blue cheese crusted filet mignon with sour cream whipped potatoes, shiimenji mushroom jus de veau, buttered haricot verts and carrots

## **desserts**

*(select one)*

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

\$38 per person

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## **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)*

gnocchi and baby squash stir fry with seared petite squash and green olives, tempura fried squash blossoms, roasted red pepper and miso coulis and ratatouille relish

or

crab & mascarpone stuffed crispy chicken breast with

rock shrimp, summer sweet corn ragout and aged balsamic dressed arugula

or

pan seared black cod with clam and shrimp "tom kha" broth, xo chili sauce, sea beans, red onion and cilantro herb salad

or

macadamia nut and blue cheese crusted filet mignon with sour cream whipped potatoes, shiimenji mushroom jus de veau, buttered haricot verts and carrots

## **desserts**

*(select one)*

classic crème brulée

or

warm chocolate torte with mitchell's coffee ice cream

or

banana bread pudding with caramelized bananas and macadamia brittle

\$46 per person