

# DECK.

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## Valentine's Day Prix Fixe

**\$100 per guest**

Select one from each course.

### DUCK CONFIT TART

Slow-braised duck, fig jam, brie

### BERRIES AND CHEVRE

Waipoli greens, fresh berries, chevre goat cheese, candied pecans, blueberry vinaigrette (v, gf)

### BAKED BRIE

Pastry wrapped brie, fig gastrique, baguette (v)

### FILET MIGNON

Grilled 6 oz. fillet, gruyere potatoes, asparagus, Kona coffee demi-glace (gf)

### CHOCOLATE BASQUE CHEESECAKE

Chocolate Basque cheesecake, strawberry sauce, whipped cream, berries (gf)

### VEGAN CHOCOLATE BROWNIE

Chocolate brownie, strawberry sauce, berries (v)

### Amuse

### MUSHROOM TART

Garlic sautéed mushroom, cream cheese, fresh mushroom, rosemary (v)

### First Course Salad

### CLASSIC WEDGE

Iceberg wedge, Ho Farms cherry tomato, bacon, maui onion, gorgonzola and bleu cheese dressing (gf)

### VEGAN KALE

Local kale, baby fennel, purple radish, baby beets, Ho Farms cherry tomato, liliko'i vinaigrette (v, gf)

### Second Course Appetizer

### LAMB CHOPS SCOTTADITO

Two grilled herb marinated lamb chops, lemon mint tzatziki, potatoes, lemon, parsley (gf)

### BABY BEETS

Chilled, roasted baby beets, arugula pesto, pepitos (vegan, gf)

### Third Course Entree

### SALMON EN CROUTE

Miso marinated salmon filet roasted in a crispy pastry, creamy pancetta-brussels sprouts

### RATATOUILLE

Oven roasted local vegetables, San Marzano tomato sauce, fresh herbs, olive oil, balsamic glaze (vegan, gf)

### Dessert

### STRAWBERRY TIRAMISU

Strawberry gelée, sponge cake, mascarpone cream, strawberry, cocoa powder

### FRESH BERRY TART

Strawberry tart, strawberry sauce

Substitutions are not accepted on the day of service.

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.