

**Deck.**

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# Valentine's Day Prix Fixe

**\$100 per guest**

Select one from each course.

## *Amuse*

### **DUCK CONFIT TART**

Slow-braised duck, fig jam, brie

### **MUSHROOM TART**

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

## *First Course Salad*

### **BERRIES AND CHEVRE**

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

### **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*

### **BAKED BRIE**

Pastry wrapped brie, fig gastrique, baguette (v)

### **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*

### **FILET MIGNON**

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

### **SALMON EN CROUTE**

Miso marinated salmon fillet 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*

### **CHOCOLATE BASQUE CHEESECAKE**

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

### **STRAWBERRY TIRAMISU**

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

### **VEGAN CHOCOLATE BROWNIE**

Chocolate brownie, strawberry sauce, berries (v)

### **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.