

DECK.

View • Bar • Grill



Note:

Please notify us of any allergies or dietary restrictions at least 72 hours in advance. We cannot accommodate same-day substitutions.

Valentine's Day Prix Fixe

\$100 per guest

Select one from each course.

Amuse

DUCK CONFIT TART

Slow-braised duck, fig jam, and brie

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, mauai 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 (v)

LAMB CHOPS SCOTTADITO

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

BABY BEETS

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

Third Course Entree

FILET MIGNON

Grilled 6 oz. fillet, gruyere potatoes, asparagus, bearnaise (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

CARAMEL MACCHIATO BASQUE CHEESECAKE

HAZELNUT MOUSSE (gf)

STRAWBERRY CHOCOLATE PANNA COTTA

RED WINE POACHED PEAR (vegan, gf)

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.