

Sunset Special

5 - 6 PM DAILY

\$47 PRIX-FIXE MENU

1ST COURSE

CHOICE OF

BOWL OF LOBSTER BISQUE
with crème fraîche

OR

LOCAL MIXED LETTUCE GREENS
Local produce, Ho Farms tomato,
carrot and cucumber ribbons with
soy-shallot vinaigrette dressing

2ND COURSE

CHOICE OF

KASU MARINATED ALASKAN BLACK COD
Onigiri (rice ball), sautéed local greens,
chili oil, and soy-mirin glaze

OR

LOBSTER & STEAK DUO
Butter poached cold water lobster tail,
beef tenderloin,
black pepper-charred scallion sauce

3RD COURSE

CHOICE OF

CALAMANSI LIME MERINGUE TART
Candied ginger, pineapple, rock sugar

OR

**GRAND MARNIER CHOCOLATE
MOUSSE CAKE**
Dark chocolate devil's food cake,
vanilla creme anglaise, fresh strawberry

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS