



## VALENTINE PRIX FIXE MENU



### Caviar Service 200

*Regis Ova Caviar, Blinis, Chives, Crème Fraiche*

### Petite Seafood Tower 85

*Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail, Snow and Dungeness Crab  
Jumbo Prawn, Mussels, Cocktail Sauce, Asian Rémolade, Ponzu Sauce*

## FIRST COURSE

### Duo of Love

*Salad of Mountain View Farms Beets  
Goat Cheese, Sherry Vinaigrette*

*Roasted Butternut Squash Soup  
Pumpkin Seeds*

## CHOICE OF ENTRÉE

*(add (3g) black winter truffles to any entrée 40)*

*Sautéed New Zealand King Salmon  
Snap Peas, Pearl Onion, Saffron Risotto, Cioppino Broth*



*Herb Crusted Rack of Lamb  
Green Asparagus, Radishes, Fingerling Potatoes, Peppercorn Sauce*



*North Shore Ludovico Farms Half Roasted Chicken  
Haïcot Vert, Hamakua Mushrooms  
Truffled Potato Purée, Thyme Jus*  
(upgrade to Grilled Certified Angus Beef Ribeye 11oz with Red Wine Jus – 28)  
(upgrade to Filet Mignon 7oz with Red Wine Jus – 30)

## DESSERT

*Chocolate Decadence Cake  
Vanilla Ice Cream, Fresh Strawberry Coulis*



THE KAHALA  
HOTEL & RESORT

100