



VALENTINE PRIX FIXE MENU



Caviar Service 200

Regis Ova Caviar, Blinis, Chives, Crème Fraîche

Petite Seafood Tower 85

*Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail, Snow and Dungeness Crab
Jumbo Prawn, Mussels, Cocktail Sauce, Asian Rémoulade, 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
Haricot Vert, Hamakua Mushrooms
Truffled Potato Purée, Thyme Jus*

DESSERT

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



THE KAHALA
HOTEL & RESORT

100