

Chef "Hardy's" Taste of Michel's

1ST

MAGURO SASHIMI

with enoki mushrooms & pickled ginger

2ND

ALSATION-STYLE CREAM OF ESCARGOT SOUP

baked under golden puff pastry with savory garden herbs

3RD

PEPPER-CRUSTED DUCK SALAD

served on Big Island greens with poached pear, beets & orange vinaigrette

4TH

CRISPY-SKIN ONAGA ON ANGEL HAIR PASTA

tossed with tobiko, arugula & sea asparagus; sun dried tomato citrus vinaigrette & garlic vin blanc

∞ INTERMEZZO ∞

5TH

KONA COFFEE GLAZED LAMB LOIN

served with Big Island goat cheese mashed potatoes, haricot verts & blueberry walnut chutney

6TH

SPICED PUMPKIN SOUFFLE

with honey cinnamon creme anglaise

\$80++

Chef requests that the entire table enjoys his tasting menu

Starters

ICED HARVEST OF THE SEA

Generous enough for two featuring:

Maine lobster, dungeness crab meat, ahi & Kona hiramasa sashimi, ahi poke, oysters & Kona kea prawns

42.00

FRESH ICED OYSTERS

seasonal oysters shucked upon order, served with fresh lemon, cocktail sauce & shallot vinaigrette

20.00

DUO OF AHI CARPACCIO & TARTARE

with truffle vinaigrette, tobiko & a hint of walnut oil; served with toast points

22.00

VITELLO TONNATO

thin-sliced roasted veal, ahi sashimi & fresh tuna sauce served with an arugula salad, tomatoes & lemon caper vinaigrette

18.00

HELIX ESCARGOTS BOURGOGNE

half-a-dozen French snails baked in Michel's famous herbed-garlic butter

18.00

SAUTÉED FOIE GRAS

sauced à l'orange & served with warm brioche

36.00

RAGOÛT OF KONA KEA PRAWNS & BABY ABALONE

served with Alii mushrooms on angelhair pasta with fresh cilantro & a hint of passionfruit

34.00

HARDY'S BAKED OYSTERS

Pacific oysters topped with Maui onion marmalade & guava barbeque sauce; baked under a cornbread crust

20.00

BAKED OPAKAPAKA ROLL-UPS

stuffed with morel mushroom duxelles & baked under sauce hollandaise; served with fresh island greens & truffle vinaigrette

20.00

SWEET MAUI ONION SOUP

caramelized Maui onion soup topped with three cheeses on a crouton; baked under golden puff pastry

10.00

TROPICAL ISLAND SALAD

a colorful assortment of Big Island Hirabara greens, local mango, hearts of palm, Japanese cucumber, radish & tomato; creamy tarragon & papaya seed dressings

9.50

GREEK-STYLE BABY ROMAINE SALAD

with feta cheese, kalamata olives & tapenade; topped with shrimp & crisp prosciutto, roasted bell pepper & balsamic vinaigrette

18.00

MICHEL'S

Executive Chef Eberhard "Hardy" Kintscher; Sous Chefs Jesus Guittap & Toni Kitamura

Tableside Starters

GOLDEN OSETRA CAVIAR

Market Price

MICHEL'S CAESAR SALAD

Hirabara farms baby romaine, hearts of palm
& croutons tossed in our classic creamy dressing;
anchovy filets served upon request
16.00 per person / minimum 2 orders

WARM BABY SPINACH SALAD

dressed with warm bacon & onion vinaigrette
finished with marinated shiitake mushrooms
& garnished with macadamia nuts
16.00 per person / minimum 2 orders

MICHEL'S LOBSTER BISQUE

served for over 40 years at Michel's;
with fresh Maine lobster meat flamed in Cognac
12.00

STEAK TARTARE

raw chopped Snake River Farm sirloin,
prepared in the famous Michel's style
26.00

HICKORY-SMOKED SALMON

served with crème fraîche, capers & diced onions
aside minted carrot slaw & homemade Hungarian belinis
18.00

Tableside Entrées

FRESH CATCH "EN PAPILLOTE"

Chef's preparation recited daily baked in
parchment paper & Hawaiian ti leaf

STEAK DIANE

Prime Black Angus filet flamed in Cognac with
portobella mushrooms, onions, tomatoes & thyme;
in a creamy demi glace with white truffle essence
46.00

CHÂTEAUBRIAND FOR TWO

served with grilled vegetable bouquet
& homemade pommes croquette;
cabernet reduction & Béarnaise to finish
46.00 per person / minimum 2 orders

Entrées

MICHEL'S OCEAN BOUNTY

an assortment of fresh seafood featuring:

potato-crusted Mahi Mahi, Hardy's baked oyster, blackened Yellowfin ahi, butter-poached Maine lobster, Kona kea prawn & baby abalone
48.00

POTATO-CRUSTED MAHI MAHI

served on a Maine lobster & shrimp ravioli with
sautéed fiddlehead ferns & Hamakua mushrooms;
tomato coulis & light fennel cream sauces
42.00

MICHEL'S STEAMED ONAGA

delicate Hawaiian snapper topped with ginger, garlic, green
onion, Chinese black bean & turnip; with somen noodles,
stir-fried mushrooms & chard from the Big Island
42.00

HARDY'S HAWAIIAN BOUILLABAISSE

Maine lobster, scallops, Kona kea shrimp, mussels, clams, salmon & local fish
in a savory saffron-tomato broth with a touch of Island herbs & flavors
38.00

LOBSTER AND SHRIMP THERMIDOR

succulent 1 lb. Maine lobster baked with
Cognac-flamed mushrooms & artichokes under
Mornay & mustard tarragon lobster sauces;
with two Kona kea prawns & Burmese red rice risotto
54.00

PRIME FILET, LOBSTER, & CRAB

a combinatin of Prime Black Angus filet mignon &
half a Maine lobster stuffed with dungenes crab
& Hamakua mushrooms; served with asparagus;
wild mushroom sauce & vin blanc to finish
54.00

PORTERHOUSE STEAK

prime 22oz porterhouse steak served with white cheddar au gratin potatoes, creamed & sautéed spinach & cabernet reduction
65.00

BEEF TENDERLOIN MADAGASCAR

prime beef tenderloin finished with cassis reduction
& green peppercorn sauce; served with asparagus,
roasted garlic mashed potatoes & teardrop tomatoes
44.00

PRIME NEW YORK CAFÉ DE PARIS

smoke-roasted & topped with truffle herbed butter,
crisp-fried Maui onions & cabernet reduction;
sautéed haricot verts, gnocchi & mashed potatoes,
42.00

RACK OF LAMB DIJONNAISE

baked under a Dijon mustard, herb, bread crumb crust; served with Big Island goat cheese mashed potatoes,
haricot verts & fresh mint sauce; port wine demi glaze to finish
48.00

For a magnificent Chocolate or Grand Marnier Soufflé, please advise
your server when ordering your entrée; preparation takes 20 minutes

General Manager Philip Shaw & Manager Tate Takahashi

MICHEL'S

desserts

PINEAPPLE LILIKOI CHEESECAKE 10
roasted macadamia nuts; crème anglaise

CHOCOLATE DECADENCE CAKE 10
fresh berries & macadamia nut ice cream

CRÈME BRÛLÉE 10
*creamy orange coconut custard
served in an orange cup*

CHEESE & FRUIT PLATE 26
*an assortment of imported cheeses with
poached pear, seasonal fruit & walnut
bread- generous enough for two*

WHITE & DARK CHOCOLATE MOUSSE 9
with fresh berry compote

WARM CINNAMON APPLE TART 12
with cinnamon ice cream

PETITE KONA COFFEE CUSTARD 8
*with poha berry glazed apple bananas &
roasted macadamia nuts*

MACADAMIA NUT BREAD PUDDING 10
*homemade bread pudding served
with fresh berries; finished with
sauce anglaise & raspberry coulis*

SORBETS: *Mango, Guava, Piña Colada, Lychee, Strawberry Daiquiri*
ICE CREAM: *Vanilla, Chocolate, Kona Coffee, Macadamia Nut, Apple Banana*
3 SCOOPS 9

MICHEL'S DESSERT MARTINIS

"The Fantasy" Stoli Vanilla, Kahlua Hazelnut & a Shot of Espresso
"Chocolate Martini" Three Olives Chocolate Vodka & Crème de Cacao
"Perfection" Bailey's Irish Crème & Three Olives Triple Shot Espresso

tableside flambé desserts

MINIMUM OF TWO ORDERS

CHERRIES JUBILEE 16 PER PERSON
*fresh Bing cherries marinated in Cognac & Amaretto; served over
vanilla ice cream & topped with chocolate shavings*

SWEET MAUI PINEAPPLE & FRAMBOISE FLAMBÉ 16 PER PERSON
served over red velvet cake with vanilla ice cream

HAWAIIAN APPLE-BANANA FLAMBÉ 16 PER PERSON
locally grown bananas flamed with dark rum over vanilla ice cream

STRAWBERRIES FOIE GRAS FOREVER 22 PER PERSON
foie gras sautéed with port & balsamic vinegar over Zuppa ice cream

