

butterfly

appetizers

(family style)

sesame coated edamame with hawaiian sea salt

house smoked salmon carpaccio with horseradish crème fraiche and wasabi crackers

fire fried calamari with a tobasco remoulade and toasted garlic

duck confit spring rolls chinese mustard and honey dipping sauce

entrees

(select one)

vegetarian bento box with fresh rice noodles, shiitake mushroom and winter squash stir fry,
sweet potato and coconut curry stew, toasted shallots and garlic

or

bacon wrapped pork loin “char siu” with corn grits and goat cheese fallen soufflé, grilled fuji apples,
truffled mache salad and peppercorn jus

or

five spice braised short rib with crispy jasmine rice cakes, pumpkin and butternut squash,
braised bok choy, toasted pumpkin seeds and sliced green onions

or

sesame crusted ahi tuna with
scallop stir fry stuffed onion ring, celery root puree, sweet pepper and
soy sauce reduction, micro wasabi greens and red chili sesame oil

desserts

(select one)

warm chocolate torte with mitchell’s coffee ice cream

or

classic crème brûlée

\$38 per person

butterfly

appetizers

(family style)

sesame coated edamame

duck confit spring rolls with a spicy chinese mustard and honey sauce

fire fried calamari tobasco remoulade with toasted garlic

kalua pig in butter lettuce cups with hoisin barbeque sauce and cashews

first course

(select one)

field greens salad with shallot thyme vinaigrette and parmesan croutons

or

caramelized maui onion soup with chinese bacon and cabot cheddar

entrées

(select one)

vegetarian bento box with fresh rice noodles, shiitake mushroom and winter squash stir fry,

sweet potato and coconut curry stew, toasted shallots and garlic

or

bacon wrapped pork loin "char siu" with corn grits and goat cheese fallen soufflé, grilled fuji apples,

truffled mache salad and peppercorn jus

or

five spice braised short rib with crispy jasmine rice cakes, pumpkin and butternut squash,

braised bok choy, toasted pumpkin seeds and sliced green onions

or

sesame crusted ahi tuna with

scallop stir fry stuffed onion ring, celery root puree, sweet pepper and

soy sauce reduction, micro wasabi greens and red chili sesame oil

or

macadamia and blue cheese crusted angus new york strip steak with
whipped potatoes, chanterelle mushrooms and port & thyme demi glace

desserts

(select one)

classic crème brulée

or

warm chocolate torte with mitchell's coffee ice cream

or

banana bread pudding with caramelized bananas and macadamia brittle

\$46 per person