

New Year's Eve

2018

4-COURSE PRIX FIXE DINNER

AMUSE

FIRST COURSE

(CHOOSE ONE)

WEST COAST OYSTERS – Champagne mignonette, shiso pearls

JERUSELUM ARTICHOKE SOUP – cashew cream

SECOND COURSE

(CHOOSE ONE)

BEEF CARPACCIO – arugula, shaved parmesan, truffle yuzu vinaigrette

CITRUS CURED KAMPACHI CRUDO – avocado, radish, ponzu gel

MOLOKAI SWEET POTATO RAVIOLI – toasted macadamia nuts, sage, coconut brown butter

THIRD COURSE

(CHOOSE ONE)

WHOLE STUFFED CALAMARI – shallots, garlic, Spanish chorizo, braised chard, white bean, piquillo pepper, harissa

SEARED SCALLOPS – truffle pommes puree, butter nage

BRAISED SHORT RIB – rosemary polenta, shaved root vegetables, shaved parmesan

FOURTH COURSE

(CHOOSE ONE)

BANANA LEAF STEAMED KAMPACHI – lemongrass, shiitake mushroom, ginger, green papaya

FILET MIGNON – Pommes puree, melted leeks, madeira demi, watercress

LOBSTER THERMIDOR – chives, gruyere, cognac, tarragon

Add Foie Gras (2 oz) \$20 | Add Perigord Truffle (4 gr) \$35 | Add Royal Ossetra Caviar (.5 oz) \$60

DESSERT

(CHOOSE ONE)

DARK CHOCOLATE SEMIFREDDO – chocolate crisp, vanilla bean gelato

PINEAPPLE TARTE TATIN – star anise, lemongrass coconut sorbet

MONDAY, DECEMBER 31ST – 5:30PM TO 10PM

\$115 Per Person

Price not inclusive of tax and gratuity. Cannot be combined with any other discounts or promotions.

For more information and reservations, please call (808) 662-6681.



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