



**Romantic Dinner for Two**  
In a Private Alcove with your own Personal Waiter and Tableside Service.  
\$470.00 Taxes Included

**Cocktails ✎ Choose One Each**

Passion Fruit Cosmopolitan  
An island twist on a favorite martini, made with Belvedere Vodka

Mojito  
Fresh mint, fresh squeezed lime juice, raw sugar, seven up & Meyers Silver Rum or Grey Goose Vodka.

Hanalei Bay Breeze  
Hanger One Vodka, pineapple and cranberry juice.

Mai Tai  
Light, Gold and Dark Meyers Rum mixed with pineapple, orange and guava juice.

Classic Martini  
Made the way you like it with Belvedere Vodka or Sapphire Gin.

**Wine ✎ Select One Bottle**

**Whites**

Four Vines, Naked Chardonnay, Santa Barbara  
Sterling Vineyards, Sonoma Valley, Sauvignon Blanc  
Bottega, Pinot Grigio, Northern Italy

**Reds**

Red Diamond, Cabernet Sauvignon, Washington State, 2004  
Villa Antinori, Toscana, Italy 2003  
Bonterra, Organic Merlot, Mendocino, 2005  
Echelon, Pinot Noir, Chile, 2006

## Appetizer 🌀 Choose One Each

### Sashimi

Fresh Sliced Yellow Fin Ahi Tuna served with Wasabi Soy Sauce and Freshly Sliced Ginger.

### Feta Cheese Saffron Rice Cakes

Panko Encrusted and Lightly Fried Saffron Rice Cakes stuffed with Feta Cheese and served with a Cajun Aioli

### Steamed Clams

Served with a Garlic Butter Sauce and Crostini.

## Salad 🌀 Prepared and Served tableside by your own personal waiter

### Classic Caesar Salad

Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing, Croutons and Parmesan Cheese accompanied by French Rolls and Butter.

## Entrées 🌀 Choose One Each

### Seafood Tower

Fresh Fish of the Day, Scallops, Shrimp towering high on a bed of Garlic Mashed Potatoes finished with a Buerre Blanc Sauce and accompanied by Sautéed Baby Bok Choy.

### Rosemary Rack of Lamb


1/2 a rack of Australian Free Range Lamb cooked the way you like, drizzled with our Orange Balsamic Reduction and accompanied by Garlic Mashed Potatoes and Sautéed Spinach

### . Surf & Turf

A duet of Shrimp Scampi and Petite Filet Mignon topped with a Demi-Glaze and accompanied by Garlic Mashed Potatoes and Sautéed Spinach

### Beef Tenderloin Tournedos

Beef Tenderloin Medallions Sautéed in a Red Wine Date Sauce served over Toasted Crostini and accompanied by Garlic Mashed Potatoes and Sautéed Baby Bok Choy.

Dessert  Choose One Each. Accompanied by either a French Press Coffee or Tea.

Banana Coconut Fosters  
Freshly picked Island Bananas, Flambéed and served tableside over Coconut Ice Cream.

Crème Brule  
Traditionally made and served A La Mode with Coconut Ice Cream.

Chocolate Kahlua Mousse  
Homemade Chocolate Mousse Infused with Kahlua Liquor and topped with Freshly Whipped Cream.

