



GLUTEN FREE FALL 2011 MENU

APPETIZERS

Fuji Apple Salad 9.95

*Smoked Tamari Almonds, Madras Curry Purée,
Tonic #3 Sherry Bourbon Vinaigrette*

Waimanalo Style Mixed Baby Greens Salad 8.95

Grape Tomatoes & Creamy Herb Dressing

Ahi Poke 14.95

*Yuzu Infused Sour Cream, Soy,
Avocado, Tobiko Caviar*

California Lobster Roll 11.95

Cucumber, Avocado, Tobiko

ENTRÉES

Brown Butter Seared Salmon 26.95

Maple Cranberry Sausage & Warm Potato Salad, Stone Ground Mustard

Asian Style Coq au Vin 24.95

*Sake Braised, Eringi Mushrooms, Bacon, Red Pearl Onions,
Fingerling Potatoes, Lotus Root & Daikon*

Tender Braised Beef Short Ribs 27.95

Creamy Mashed Potatoes, Natural Braising Sauce

Cherry Stuffed Pork Tenderloin Roulade 25.95

*Forbidden Black Rice, Pea Tendrils,
Butternut Squash, Wasabi Demi Glace*

Teppanyaki Seared Mahi 29.95

Lobster Butter Sauce

DESSERT

Roy's Melting Hot Chocolate Soufflé 10.95

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream