



February 14, 2012

It is with great honor that we have you as our guest on this indulgent evening to celebrate Valentine's Day with your friends and loved ones. Our spectacular prix fixe menu features many of our Roy's Classics as well as an array of decadent dishes created by Chef Opie just for this special evening.

As your hosts, we invite you to indulge, delight and enjoy!

Mahalo for joining us,

Bryson Keens, Managing Partner

Opie Crooks, Chef Partner

Featured Valentine's Day Cocktails

Chandon Sparkling Rose

Sonoma, California 9 glass / 45 bottle

Moet et Chandon "White Star"

Epernay, France 14 glass / 70 bottle

The Original Hawaiian Martini

Nothing says Martini like "shaken, not stirred" and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stolli Vanil Vodka and Malibu Coconut Rum. Shaken and served with fresh pineapple. 11.95

Roy's Island Mai Tai

A sweet blend of Puerto Rican white rum, fresh pineapple, Orange Curacao, and Myers dark rum for a flavor found only at Roy's 10.95

1988 Martini

A tribute to our opening year in Honolulu. Perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SoHo Lychee Liqueur & Patron Citronge Liqueur echoes the idyllic island lifestyle. 10.95

Valentine's Dinner Prix Fixe Menu

Appetizers (choice of one)

Roy's Baltimore Jumbo Lump Crab Cake

Togarashi Miso Butter

Maine Lobster & Rock Shrimp Ravioli

White Truffle Emulsion, Maine Lobster Bisque

Kalua Pork Flat Bread

Caramelized Onion, Fontina Cheese

Smoked Hamachi Sashimi

Yuzu Kosho Aioli

Trio of Local Oysters

Asian Pear Relish, Kim Chee Puree, Yuzu Mignonette

Soups & Salads (choice of one)

Blue Crab Bisque

Maryland Blue Crab Meat

Kim Chee Consommé

Udon Noodles, Pork Belly

Colorado Lamb Salad

Carpaccio of Lamb, Arugula, Verjus Emulsion

Smoked Salmon Salad

Fried Green Tomato, Moody Bleu Cheese, Miso Bacon Dressing

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Roy's Classic Misoyaki Butterfish

Lemon Ginger Soy 75

Tiger Shrimp

Ricotta Gnocchi, English Peas, Serrano 58

Lemongrass Crusted Scallops

Bacon Fried Rice, Sweet Ginger Wasabi 70

Peanut Crusted Rockfish

Kaffir Lime Coconut Sauce 75

Olive Oil Poached Fluke

White Truffle Infused Ponzu 69

Tasting of Lobster

Lobster "Roll," Grilled Tail, Lobster Dim Sum 85

FROM THE LAND

Crab Dynamite Filet Mignon

Chanterelle Madeira Sauce 76

Grilled 48 Hour Wagyu Short Rib

White Truffle Potato, Verjus Gastrique 69

Duck Tasting

Duck Sausage, Seared Breast, Smoked Leg 75

Slow Cooked Lamb Shank

Humbolt Fog Grits, Lamb Jus 62

Grilled Filet Mignon & Maine Lobster Tail

Chanterelle Madeira Sauce 85

Sweet Endings (choice of one)

Tasting of Chocolate

Strawberry Mascarpone Cheesecake

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

A NOTE ON DESSERT... *Our Signature Melting Hot Chocolate Soufflé requires significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.*