



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 Edgar just for this special evening.

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

Mahalo for joining us,

Tim Lowenberg, Managing Partner

Edgar Agbayani, 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)

Lemongrass Pork Tenderloin

Spicy Green Papaya Salad

Smoked Wasabi Salmon

Crème Fraiche, Shaved Red Onion, Pink Grapefruit

Sweet Beet Ravioli

Goat Cheese, Hazelnut & Fresh Herbs

B.L.T.T. Roll

Tempura Nori, Bacon Aioli, Lettuce Gel, Hawaiian Tombo & Tomato Relish

Oysters

Champagne Mignonette, Oyster Plant & Oyster Mushroom

Soups & Salads (choice of one)

Chicken' & Dumplings

Hunan Style Chicken, Ginger & Fried Shallots

Vegetarian Minestrone

Crows Pass Garden Vegetables

Oven Dried Vine Tomatoes

Thai Basil Pesto, Bocconcini & Fried Caper Chimichurri

Duck Confit Salad

Red Rocket, Frill Mustard & Orange Vinaigrette

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Grilled Loup de Mer

Yuzu Fennel Champagne Vinaigrette 68

Salt & Pepper Shrimp

Peppercress & Miso Vinaigrette 58

Jumbo Scallops

Dungeness Crab Congee 72

Speck Wrapped Hawaiian Ahi

Fingerling Potato Nicoise & Salsa Verde 68

Loch Duart Salmon Steak

Grilled Ratatouille & Spring Onion 68

Poached Lobster "Between the Sheets"

Fresh Lasagna, Ricotta & Sauce Americane 85

FROM THE LAND

Grilled Filet Mignon

Caramelized Three Onion Jus 70

Sumac Rubbed Australian Rack of Lamb

Cabernet Lamb Jus 72

Chicken & Sausage Hash

Heirloom Corn Muffin & Bourbon Maple 49

Smoked Pork Chop

Celery Root Leek Gratin & Picked Mustard 65

Blue Cheese Topped Ribeye

Pink Peppercorn Fondue 75

Grilled Filet Mignon & Maine Lobster Tail

Caramelized Three Onion Jus & Sauce Americain 85

Sweet Endings (choice of one)

Butterscotch Budino

Salted Macadamia Nuts

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Berry Cobbler

Vanilla Crumble & Macadamia Nut Ice Cream

Tiramisu

Meyer Lemon Sheetcake & Espresso Mousse

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.*