



*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 Mac just for this special evening.

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

Mahalo for joining us,

**Dano Kirby, Managing Partner**

**Mac Lynch, 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)

**Oysters on the Half Shell with Purple Ice** *Cucumber Mignonette & Wasabi Cocktail*

**Mustard Seared Kobe Beef Carpaccio** *Wasabi Ginger Crème Fraiche, Garlic Toast Points*

**Ahi Tuna Tar Tare** *Island Poke Style & Crispy Wonton Chips*

**Sunrise at Haleakala Roll** *Tuna, Hamachi, Salmon, Avocado & Asparagus Tempura Roll, Togarashi Butter*

**Prosciutto Wrapped Shrimp** *White Cheddar Grits, Smoked Tomato Chipotle Sauce*

### **Soups & Salads** (choice of one)

**Coconut Curry Pumpkin Soup** *Blackened Shrimp & 5 Spice Pepitas*

**Beef Shabu Shabu** *Sliced Kobe Beef, Noodles, Basil, & Cilantro*

**Mini Wedge Salad** *Lomi Lomi Tomatoes, Warm Bacon Vinaigrette & Buttermilk Blue Cheese Dressing*

**Port Wine Poached Asian Pear Salad**

*Mizuna and Mixed Greens, Danish Bleu Cheese & Dijon Mustard Vinaigrette*

## 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**

*Chinese Sizzling Soy Vinaigrette 78*

**Mochiko Seared Hawaiian Opakapaka**

*Chinese Long Beans & Macadamia Nut Garlic  
Meunière 76*

**Peppercorn Crusted Ahi** *Truffled Potato*

*Gratin & Brandy Lobster Peppercorn Cream 75*

**Butter & Sage Poached & Grilled Lobster Tails**

*Crispy Red Bliss, Truffle Drawn Butter & Togarashi  
Hollandaise 82*

**Porcini Seared Scallops** *Root Vegetable Hash &*

*Shiitake Lemon Soy Butter 72*

**Lemongrass Seared Black Tiger Shrimp**

*Pad Thai Noodles, Peanuts, Egg & Thai Basil 59*

#### FROM THE LAND

**Hawaiian Sea Salt Grilled 14oz Rib Eye**

*Yukon Gold Mash & Blue Cheese Vinaigrette 76*

**Pan Seared Crab Stuffed Pork Chop**

*Sweet Potato Mousse & Cipollini Onion Pork  
Reduction 68*

**Duxelle Crusted Filet Mignon** *Truffled Potato*

*Gratin & Shallot Brandy Demi Glace 72*

**Southern Style Fried Chicken**

*Yukon Gold Mash & Braised Greens 58*

**5 oz. Filet & Grilled Lobster Tail**

*Potato Gratin, Red Wine Shallot Reduction &  
Dynamite Hollandaise 82*

### Sweet Endings (choice of one)

**Gran Marnier & White Chocolate Crème Brulée** *Fresh Berries, Candied Orange Peel*

**Coconut & Almond Cheesecake** *Amaretto Crème Anglaise*

**Roy's Melting Hot Florida Strawberry Short Cake** *Vanilla & White Chocolate Whipped Cream*

**Chocolate Soufflé** *Belgian Chocolate, Raspberry Coulis & Vanilla 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.*