



**GLUTEN FREE MENU
FALL 2011**

APPETIZERS

The "Sweet Home" Wiamanalo Salad

Dean Okimoto's Creamy Herb Dressing

Fuji Apple Salad

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

Yuzu Crab Stuffed Shrimp

Cilantro, Jalapeno, Shiso & Garlic Aioli

Spicy Tuna Hand Roll

Avocado, Cucumber, Yam gobo, Sesame Seeds

ENTRÉES

Brown Butter Seared Salmon

Maple Cranberry Sausage & Warm Potato Salad, Stone Ground Mustard

Asian Style Coq au Vin

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

Cherry Stuffed Pork Tenderloin Roulade

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

Ginger Cilantro Steamed Island Monchong

Chinese Broccoli, Jalapeno Ponzu Sauce

Hawaii Kai Style Beef Short Ribs

Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce

DESSERT

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Lemongrass & Orange Crème Brulee

Topped with Caramelized Sugar and Fresh Berries

Also Available as \$35.95 Three Course Prix Fixe