



**GLUTEN FREE MENU
FALL 2011**

APPETIZERS

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Fuji Apple Salad

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

Yuzu Crab Stuffed Shrimp

Jalapeno, Shiso & Garlic Aioli

California Roll 8.95

Snow Crab, Avocado, Cucumber, 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

Hawaii Kai Style Beef Short Ribs

Honey Mustard, Yukon Mash, Broccoli, Natural Braising Sauce

DESSERT

Roy's Melting Hot Chocolate Soufflé 9.95

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Also Available as \$35.95 Three Course Prix Fixe