



**GLUTEN FREE MENU
FALL 2011**

APPETIZERS

Roy's Original Blackened Island Ahi
Spicy Tamari Mustard Sauce

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 Braised Beef Short Ribs of Beef
Lomi Lomi, Butter Whipped Potatoes, Veal Jus

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