



*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 Blaine just for this special evening.

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

Mahalo for joining us,

**April McCaa, Managing Partner**

**Blaine Villasin, 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, Stoli 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)

#### **Japanese Pepper Seared Duck Breast**

*Citrus Salt, Enoki Mushrooms*

#### **"Thai Style" Wagyu Beef**

*Green Papaya Salad, Citrus Nam Plah*

#### **Buratta Cheese Rillettes**

*Ciabatta, Shiso Garlic San Marzano Tomato*

#### **New Zealand Snapper Carpaccio**

*Yuzu Cilantro Gel*

#### **Hiramasa Tartare**

*Lemon Truffle Crème Fraiche*

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

#### **Maine Lobster Miso Bisque**

*White Truffle Furikake Croutons*

#### **Cilantro Chicken Dumpling Soup**

*Snap Peas, Bok Choy, Baby Carrots, Waterchestnuts*

#### **Hokkaido Salad**

*Ahi Tuna Tataki, Apple Daikon Puree, Papaya Seed Vinaigrette*

#### **Petite "BLT" Wedge**

*Baby Heirloom Tomatoes, Bacon, Bleu Cheese Dressing*

*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 72*

**Wild Mushroom Dusted Tiger Shrimp**

*Spinach Fettuccini, Caper Lemon Butter Sauce 58*

**Cilantro Seared U-10 Sea Scallops**

*Chinese XO Sauce, Green Tea Soba Noodles 69*

**Pan Crisped Opakapaka**

*Cauliflower Gruyere Gratin, Truffled Lemon Gel 68*

**Sous Vide of Opah**

*Ponzu Truffle Nage & Sweet Potato Gnocchi 68*

**Lobster 2-Ways**

*Butter Poached Tail & Lobster Pot Pie 85*

**FROM THE LAND**

**"Hale" Smoked Filet Mignon**

*Truffled Mushroom Cilantro Bordelaise 70*

**New Zealand Rack of Lamb**

*Minted Curry Demi Glace 72*

**Roasted Garlic Airline Chicken Breast**

*Savory Cranberry Bleu Cheese Stuffing 49*

**Fire Grilled 14 oz. Pork Chop**

*Garlic Mashed Potato, Cranberry Gastrique 65*

**Grilled Filet Mignon & Maine Lobster Tail**

*Roy's Power Natural & Togarashi Miso Butter 85*

**Sweet Endings** (choice of one)

**Caramelized Pineapple & Lychee Cheesecake**

*Pine Nut Crust, Lime Gel*

**Roy's Melting Hot Chocolate Soufflé**

*Raspberry Sauce & Vanilla Bean Ice Cream*

**Trio of Éclairs**

*Blueberry, Orange Thai Basil & Banana Rum*

**Strawberry Delight**

*Strawberry Chiffon, Strawberry Gelato*

**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.*