



*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 Jon Sloan just for this special evening.

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

Mahalo for joining us,

**Mike Sanchez, Managing Partner**      **Jon Sloan, 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)

**Kumai Oysters** *Crisp Fries, BLT Flavors': Bacon Powder, Lettuce Granita, Tomato Mignonette*

**House Pastrami** *Brandt Beef Cheek, Clear Russian Dressing, Swiss Snow, Rye Crisp, Red Cabbage Kraut*

**Grafton Cheddar Fondue** *Pickled House Chorizo, Pretzel Twists, Potato Croquette, Mustard Seeds*

**Vegetable Tempura** *Farmers Market Vegetables, Cara Cara Orange Cells, Ponzu Froth*

**Tombo Sashimi** *Shishito Peppers, Roasted Garlic Ponzu, Garlic Oil*

### Fresh Soups and Salads

(choice of one)

**Bacon Consommé** *Duck Confit, Chevre-Corn Dumpling, Honey-Cracked Pepper Noodles*

**Tom Kha Gai** *Thai Flavors, Coconut Milk, Baby Root Vegetables, Burnt Scallion Salt*

**Spring Asparagus** *Local Egg, Crostini, Parmesan, White Truffle*

**Baby Beet** *Blood Orange, Marcona Almond, Valdeon Blue, Yogurt, 'Cress*

## Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

### FROM THE SEA

#### FROM THE SEA

##### Maine Lobster

Morel Mushroom-Ricotta Risotto, Vanilla-Black Pepper Vinaigrette, Baby Mache 85

##### Wild Steelhead

Wild Mushrooms, Butternut Squash, Bourbon Raisins, Farro, Pomegranate Vinaigrette 70

##### Tiger Shrimp

Red Curry Gel, Pickled Green Papaya, Coconut Rice, Crushed Peanuts 60

##### Sea Scallops

Marcona Almonds, House Bacon, Orange, Fennel, Parmesan Froth, Fingerling Potatoes 75

##### Local Halibut

Little Neck Clams, Clear Gazpacho, Portuguese Sausage 75

### FROM THE LAND

#### Filet

Aged White Cheddar, Brussels Sprouts, Leek Ash, House Bacon, Smoked Potato Puree 75

#### Muscovy Duck

2 Ways, Miso-Maple, Dumplings, Kim Chee Apples, Kabocha Squash 71

#### Surf & Turf

Filet Oscar & Butter Poached Lobster Tail 85

#### Lamb Chop

Yuzu Yogurt Gel, Tahini Powder, Ras al Hanout Cauliflower, Chickpea, Tabouleh Quinoa 78

#### Brandt Beef NY

12 oz. Bone-in, 'Baked Potato' Skins, Black Truffle-Bone Marrow Butter 78

#### Pork Tenderloin

Chanterelle Mushrooms, Mustard Seed Spaetzle, Smoked Pine Nut Milk, Beer Bubbles 68

Sweet Endings (choice of one)

#### Roy's Melting Dark Chocolate Soufflé

Served Ala Mode with Raspberry Sauce

#### Kona Coffee Panna Cotta

White Chocolate, Mixed Berries

#### Red Velvet & Mascarpone Cake

Grand Marnier Truffle, Crème Anglaise

**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.