



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 Justin just for this special evening.

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

Mahalo for joining us,

Andrew Mayer, Managing Partner

Justin Fields, 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, Stolli 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)

Blackened Ahi Tuna *Soy Mustard Butter*

Braised Shortrib & Roasted Pepper Polenta *Red Wine Glazed*

Crab Rangoon Maki *Snow Crab Salad, Bibb Lettuce, Kim Chee Sweet Chili*

Nuovo B.L.T. *Pork Belly Confit, Artisanal Greens, Heirloom Cherry Tomato Poke*

Ono Sashimi *Truffled Kim Chee Mousse*

Fresh Soups and Salads

(CHOICE OF ONE)

Wild Berry Parmesan *Artisanal Greens, Mixed Berries, Shaved Parmesan, Champagne Raspberry Vinaigrette*

Kahlua Blue Cheese Wedge Salad *Balsamic Onions, Hawaiian Gremolata, Cherry Tomatoes*

Tomato Soup & Grilled Cheese *Sriracha Spiced, Gruyere*

Red Curry Tom Yum *Lemongrass Broth, pulled chicken*

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Brown Butter Seared Scallops

Butternut Squash Puree, Maple Bacon Butter 72

Oven Roasted Whole Florida Yellow Tail

Snapper *Vietnamese Pork Belly Poke 69*

Spinach & Shiitake Dynamite Cod

Wok Charred Udon Stir-fry 68

Walnut Shrimp

Lentil & Mung Bean Saute, Sweet Mustard Aioli 59

Maine Lobster *Wok Charred Red Thai Curry*

Udon Noodle Stir Fry 80

FROM THE LAND

8oz Filet Mignon

Loaded Duchess Potatoes, Au Poivre Reduction 77

14 oz Ribeye

Confit Fingerlings, Rapini, Blue Cheese Butter 80

Pan Seared Double Chicken Breast

Spaetzle "Fried Rice", Herbed Chicken Jus 57

Braised Beef Short Ribs *Honey Mustard, Yukon*

Mash, Broccoli, Natural Braising Sauce 61

Wild Mushroom Gnocchi

Flavors of Truffle & Mushroom Soy 54

Sweet Endings (choice of one)

Death by Chocolate Petit Four *Dark Chocolate Mousse, Chocolate Cake & Mocha Cheesecake*

Framboise Ganache Cake *White & Raspberry Cake Layered Between Decadent Raspberry Ganache*

Angel's Food Strawberry Short Cake *Angel's Food Cake, Macerated Strawberries, Chantilly Cream*

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.*