



*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 our chefs just for this special evening.

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

Mahalo for joining us,

**Bart Cannizzaro, Managing Partner**

## Featured Valentine's Day Cocktails

### **Chandon Blanc de Noirs**

*Sonoma, California* 9 glass / 45 bottle

### **Moët & Chandon "Imperial"**

*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 Citrónge Liqueur echoes the idyllic island lifestyle. 10.95*

## *Valentine's Dinner Prix Fixe Menu*

### **Appetizers** (choice of one)

#### **Crispy Rice**

*Spicy Tuna, Shiso, Sizzling Soy*

#### **Sizzling Steak Carpaccio**

*Mache, Ginger, Truffle*

#### **Hamachi Tartare**

*Tobiko, Cilantro, Pineapple Gelée*

#### **Warm Tomato Tart**

*Chevre, Jade Pesto*

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

#### **Curried Cauliflower Soup**

*Beet Chips*

#### **Thom Ka Gai Soup**

*Braised Pork, Yaki Soba, Jalapeno*

#### **Heart Beet Salad**

*Hearts of Palm, Beet, Mache, Truffle Vinaigrette*

#### **Pear & Arugula Salad**

*Aged Pecorino, Candied Pecans, Cracked Pepper Banyuls Vinaigrette*

## *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*

**Seared Hawaiian Hebi**

*Andouille Risotto, Sauce Meunierre 62*

**U-10 Scallops**

*Parsnip-Wasabi Smash, Ginger Butter 69*

**Teppanyaki Seared Tiger Prawns**

*Crispy Rice "Paella", Red Pepper Dashi 62*

**Opakapaka**

*Happy Rice, Gailan, Wasabi Ponzu 68*

**Sous Vide 8oz Lobster Tails**

*Roasted Garlic Mash, Carrots, Curry Butter 85*

#### FROM THE LAND

**Grilled Filet Mignon**

*Butter Whipped Mash, Leeks, Roquefort Cream 70*

**Braised Shank of New Zealand Lamb**

*Potato Pancake, Fennel Confit, Demi Glace 72*

**Wild Mushroom Chicken Roulade**

*Heirloom Potato, Pea Puree, Sauce Au Poivre 49*

**Sous Vide Pork Tenderloin**

*Creamy Polenta, Charred Shishito, Mole 65*

**Grilled Filet Mignon & Maine Lobster Tail**

*Roast Garlic Mash, Carrot Bacon Puree, Bordelaise, Miso Butter 85*

### Sweet Endings (choice of one)

**Vietnamese Cinnamon Panna Cotta**

*Grilled Pineapple, Pecan, Crème Anglaise*

**Roy's Melting Hot Chocolate Soufflé**

*Raspberry Sauce & Vanilla Bean Ice Cream*

**Red Velvet Torte**

*Cream Cheese Mousse*

**Strawberry Cheesecake**

*Chantilly Cream, Port Wine Sauce*