



Mother's Day

DINNER

WALK-INS ONLY
NO RESERVATIONS AVAILABLE
LIVE HAWAIIAN MUSIC PROVIDED BY **MARK YIM**

Drinks

'MA'MOSA
CROWN ROYAL PEACH
ORANGE JUICE
VILLA SANDI PROSECCO

BERRY LIGHT
SYCAMORE LANE CHARDONNAY
BERRY MIX
GRAND MARNIER

For Starters

SEAFOOD DUO
PAN SEARED SCALLOPS SERVED WITH A LEMON
CAPER BUTTER BEURRE BLANC AND TEMPURA
BEER BATTERED SOFT SHELL CRAB OVER A BED OF
JALAPENO SLAW, DRIZZLED WITH WASABI AIOLI
AND KABAYAKI SAUCE

Entrees

MUSTARD AND HERB CRUSTED ORA KING SALMON SERVED
WITH SQUID INK LINGUINE AND TRUFFLED LOBSTER PICATTA

CHARRED SPANISH OCTOPUS SALAD. FRISEE AND MESCLUN
GREENS WITH SHAVED CAULIFLOWER, BRUSSEL SPROUTS, AND
CHERRY HEIRLOOM TOMATOES WITH A ROASTED GARLIC
LEMON CONFIT VINAIGRETTE

ROSEMARY ROASTED PRIME RIB. 12OZ PRIME RIB
SERVED WITH AU JUS, HORSERADISH CREAM
AND GARLIC MASHED POTATOES

Dessert

TRIO SAMPLER.
LILIKOI LYCHEE MACARON, CHOCOLATE HAZELNUT
BREAD PUDDING, AND GELATO