

STRIP STEAK

A MICHAEL MINA RESTAURANT

INTERNATIONAL MARKET PLACE GRAND LANAI RESTAURANT WEEK

APRIL 8 - 14, 2019

FIRST COURSE

choice of

WAIPOLI GREENS SALAD

red beet 'noodles', kukui nuts, balsamic vinaigrette, pomegranate molasses

PORCINI MUSHROOM RISOTTO

hamakua mushroom, fresh thyme, 36 month-aged parmigiano reggiano

SECOND COURSE

choice of

ORA KING SALMON

USDA PRIME NEW YORK STRIP STEAK

USDA PRIME 35 DRY-AGED KANSAS CITY STRIP STEAK 30. SUPPLEMENT

garlic whipped potatoes, shoyu-glazed Aloun Farms green beans

THIRD COURSE

LI HING PINEAPPLE SORBET

maui gold pineapple, li hing mui

75. PER PERSON*

*tax and gratuity not included

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness.