

# PADOVANI'S

*Restaurant & Wine Bar*

## TABLE D'HÔTE MENU

### APPETIZERS

*Ravioli of Goat Cheese & Herbs  
Broth of Seasonal Mushrooms, Pear Tomatoes & Asparagus  
or*

*Risotto of Seasonal Mushrooms & Shaved Parmesan Cheese  
"Brown Clamshell, Alba Clamshell, Trumpet Royale, Cremini, Shiitake", Truffle Oil  
or*

*Ragout of Gnocchi Potatoes, Clams & Leeks Fresh Herbs  
or*

*Poke of Ahi in Virgin Olive Oil  
Green Papaya Salad, Lime Vinaigrette*

### MAIN COURSES

*Grilled Opah with Provençale Herbs  
Fricassée of Seasonal Vegetables, Mousseline Aioli Sauce  
or*

*Pan-Fried Moi (the fish of Hawaii's royalty) Merlot Sauce  
Sautéed Seasonal Mushrooms  
or*

*Roasted Quail with Stuffed Figs & Prosciutto, Au Jus  
Couscous of Orange & Spinach  
or*

*Pan-Fried Tenderloin of Beef, Mustard Herbs Sauce  
Puree of Yukon Gold Potato, Confit of Onions & Seasonal Vegetables*

### DESSERTS

*Trio Symphony of Desserts of the Evening*

*Mignardises*

*(Choice of One Appetizer & Main Course, Dessert of the Evening)  
**\$55.00***

### Chef's Seasonal Tasting Menu

*Seven Courses*

*Tasting Menus are Prepared for the Entire Table Only*

*Menu \$105.00    Wine Pairing \$55.00*

Applicable State Tax to be applied. 18% gratuity to be added to parties of 6 or more.  
Price and availability are subject to change.

# PADOVANI'S

Restaurant & Wine Bar

*Les Saveurs du Terroir*  
*The Flavors of the Earth's Bounty*

## APPETIZERS

Ravioli of Goat Cheese & Herbs  
Broth of Seasonal Mushrooms, Pear Tomatoes & Asparagus \$15.00

Tatin of Vine-Ripened Tomatoes & Marmalade of Onion, Fresh Thyme  
Puget Olive Oil & Balsamic Jus \$14.00

Fresh Asparagus Salad, Roquefort Toasted Almonds & Fresh Herbs \$15.00

Hawaiian Salad  
Avocado, Mango, Papaya, Tomatoes, Mozzarella, Balsamic Vinaigrette \$10.00

Pithiviers of Seasonal Mushrooms & Mesclun Salad  
Essence Truffle Oporto Sauce \$15.00

Terrine of Foie Gras (Hudson Valley) Asparagus & Green Bean Salad \$28.00

Amuse Gourmand, Chef's Daily Quartet  
Flavors of the Earth's & Ocean Appetizers \$22.00

## MAIN COURSES

Roasted Quail with Stuffed Figs & Prosciutto, Au Jus  
Couscous of Orange & Spinach \$32.00

Roasted Muscovy Duck Breast, Pickled Ginger Plum Sauce  
Sautéed Endive, Molokai & Okinawa Sweet Potato Purée \$33.00

Pan-Fried Veal Chop, Oporto Sauce  
Seasonal Vegetables & Roasted Fingerling Potatoes \$36.00

Roasted Colorado Lamb Chops, À La Pauillac, Au Jus  
Fricassée of Seasonal Vegetables \$38.00

Pan-Fried Tenderloin of Beef, Mustard Herb Sauce  
Puree of Yukon Gold Potato, Confit of Onions & Seasonal Vegetables \$32.00

Pan-Fried "Côte de Boeuf", Rib of Beef, Béarnaise Sauce  
Gratin Dauphinois of Potatoes & Seasonal Vegetables \$36.00 per person  
Minimum Two

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Restaurant & Wine Bar

**Les Saveurs de L'Océan**  
**An Inspiration of Flavors from the Sea**

## APPETIZERS

*Flan of Scallops with Lobster Bisque* \$12.00

*Rilette of Smoked Salmon with Kiawe & Dungeness Crab*  
*In Fresh Artichoke Hearts, Mesclun Salad* \$16.00

*Beggars Purses of Dungeness Crab & Avocado, Fish Roe Sauce* \$15.00

*Poke of Ahi in Virgin Olive Oil, Green Papaya Salad, Lime Vinaigrette* \$17.00

*Sautéed Pacific Blue Shrimp*  
*Fresh Hearts of Palm, Green Beans & Maui Onion Salad* \$18.00

*Freshly Smoked Salmon with Kiawe*  
*Fingerling Potatoes & Cream of Caviar, Mesclun Salad* \$25.00

*Caviar (1oz) Oscietra* \$125.00

*Ragout of Gnocchi Potatoes, Clams & Leeks Fresh Herbs* \$15.00

## MAIN COURSES

*Pan-Fried Kali Kali*  
*Sautéed Snow Peas & Bacon, Creamy Cilantro Curry Sauce* \$33.00

*Pan-Fried Moi (the fish of Hawaii's royalty) Merlot Sauce*  
*Sautéed Seasonal Mushrooms* \$32.00

*Grilled Opah with Provençale Herbs*  
*Fricassée of Seasonal Vegetables, Mousseline Aioli Sauce* \$34.00

*Pan-Fried Moana & Foie Gras, Ragout of Lentil Vegetables Vinaigrette* \$36.00

*Ragout Maine Lobster in Vanilla Lobster Sauce*  
*Flan of Asparagus & Fricassée Seasonal Mushrooms* \$42.00

*Bouillabaisse of Hawaiian Seafood*  
*"Fennel, Onions, Tomatoes, Fingerling Potatoes" Aioli Sauce & Crouton* \$35.00

## **Assortment of Gourmet Cheeses & Walnut Bread**

*"How can anyone be expected to govern a country with 325 cheeses?"*  
*-General Charles De Gaulle* \$17.00

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