



# STAGE RESTAURANT CHRISTMAS EVE MENU

\$150 ++ per person

Wine Pairing (optional) \$60 per person

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## AMUSE BOUCHE

Organic Chicken Pâté with Cranberry

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## FIRST COURSE

Lobster Bisque, Tarragon Crème,  
Seared Bristol Bay Scallop, Crouton

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## SECOND COURSE

Duck Breast, Herb Roasted Fingerling Potato,  
Brussels Sprout, Honshimeji Mushroom,  
Sauce Beurre Rouge

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## THIRD COURSE

Sous Vide Beef Wellington, Puff Pastry,  
Truffled Mushroom Duxelle, Cauliflower Puree,  
Haumakua Ali'i Mushroom, Demi Glace

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## DESSERT

Raspberry Gingerbread Cake  
Peppermint Chocolate Chip Ice Cream, Maple Tuile,  
Raspberry Hibiscus Coulis

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By Chef Ron De Guzman  
Sous Chef Joy Yamane-Wong  
Pastry Chef Cainan Sabey