



FIVE STAR

SUMMER MENU
July - September 2007

Five Star guests will experience the sensation of Summer with island touches, from the Chilled Kamuela Tomato Gazpacho, to the refreshing Lychee Sorbet Intermezzo, and the whimsical Painter's Palette Dessert with coconut, pistachio and strawberry ice creams. Our culinary team incorporates fresh local produce, most notably in the Baby Romaine Caesar Salad. Also proudly featured are our Five Star signature entrees of Live Maine Lobster and highest grade Prime Tenderloin of Beef. We invite you to enjoy this quarter's 7-course Summer menu – It's a feast for the eyes as well as the palette!



Summer Canapes

Melon and Prosciutto Cones
Snow Crab in Cucumber Cup
Hamakua Tomato and
Smoked Maple Bacon atop Toast



Chilled Kamuela Tomato Gazpacho
with Vegetable Salsa and Lime Wedge

Baby Romaine Caesar Salad
with Baby Pea Shoots in Phyllo Basket



Poached Live Maine Lobster
with Seafood Ravioli,
Beurre Blanc Sauce and Tobiko Oils



Intermezzo
Lychee Sorbet



Prime Tenderloin of Beef
with Potato Blini, Chanterelle Mushroom,
Pancetta Ragout and Madeira Demi Glace

Shortbread Cookie Painter's Palette
with Coconut, Pistachio, and Strawberry
Ice Creams, Summer Harvest of Berries
and Fruit Coulie



Freshly Baked French Bread
and Brioche with Butter

Freshly Brewed Coffee or Tea



Bon Appetit

Chefs de Cuisine - Richard Franco and Walter Dudinow

Special Menus of chicken, fish or vegetarian available with 24 hours notice.