



# 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.*