

Plantation Tavern's Prix Fixe Valentine's Menu

39 includes 3 course meal

*Wine and cocktail not included in prix
fixe Reservations required for prix fixe
menu



Specialty Cocktail

Little Kiss | 10

Celebratory cocktail made with strawberry, white crème de
cacao, and champagne

First Course



Ahi tartare with avocado and lavender lilikoi sauce with fried
wonton chips

Recommended wine: Flint and Steel Sauvignon Blanc 9*



Second Course

Filet mignon au poivre with cognac peppercorn sauce, braised
organic kale, and
Potatoes dauphinoise

Recommended wine: Temptation Zinfandel 9*

Third Course



Chocolate and salted caramel tart with Paniolo chocolate
coconut whiskey whipped cream and assorted seasonal fruit
100% Wailua coffee 6*