

## Valentine's Day Specials

### ~Aphrodisiac Sampler Pupu for Two~

with Champagne Pairing..... 24.95

without Champagne Pairing....17.95

includes.....

**Oysters 2 ways** Served on the half shell with a champagne mignonette and fried with a sweet basil aioli...sea asparagus

**Grilled Asparagus** With a prosciutto vinaigrette, arugula, figs and shaved ricotta salata

**Point Reyes Blue Cheese** With Oliver Shagnasty's honey comb, spiced almonds and candied ginger

### ~Entree Specials~

**Surf & Turf**~ Grilled Filet Mignon on Fondant Potato with Hamakua Mushroom Sauce and Madiera Onion Jam & Cracked Crab Legs with Watercress and Hawaiian Chili-Garlic Butter 40.95

**Pan Seared Local Snapper**~ Crusted with Panko and Truffle, Served with an Oyster Mushroom Buerre Blanc and Basil Red Skinned Mashed Potatoes 29.95

### ~Aphrodisiac Food History~

Aphrodisiac Foods have been cooked up throughout the world for millennia. The mythology originates from Aphrodite, the Greek goddess of love. Throughout history many foods and beverages have had a reputation for being aphrodisiacs, either because of their smell, taste, chemical makeup or appearance. In Europe, up to the eighteenth century, many recipes were based on the theories of the Roman physician Galen, who wrote that foods worked as aphrodisiacs if they were warming to the soul or spicy.

Whether it be the aroma, the taste or the 'vital spirit' of the food that excites you, we hope that the Hukilau Lanai can spark your inner passion on this Valentine's Day.

**Happy Valentines Day**  
**From us at the Hukilau Lanai!**