Orchids Favorites

APPETIZERS
- Blackened Jumbo Scallops with a Salad of Fiddlehead Fern and Watercress 9.00
- Marinated Broiled Oregon Mushrooms with an Artichoke and Hazelnut Oil Dressing 12.00
- Fried Mozzarella with a Tomato, Garlic, and Basil Sauce 10.00
- Smoked Salmon on Norwesh Ski with an Idaho Potato Salad 14.00
- Ahi Sashimi with Hawaiian Watercress and Jalapeno of Haban 17.00

SOUPS
- Consommé of Chicken with a Julienne of Vegetable and Ravioli of Duck 6.00
- Soup du Jour 5.00

GREENS
- Hawaiian Salad of Monoa Lettuce, Maui Onions, and Haban Tomatoes 6.00
- Seasoned Salad of Baby California Greens 5.00

ENTREES
- Blackened Ahi with a Caper Sauce 36.00
- Broiled Onaga Hawaiian Style 30.00
- Broiled Opah with a Watercress Sauce 29.00
- Roj Island Steer-Lox with a Garlic and Basil Bearnaise 39.00
- Charbroiled Filet of Beef with a California Bordelaise Sauce 31.00
- Rack of Lamb Broncos 41.00

DESSERTS
- Ginger Cream Brûlée 6.00
- Georgian Cheese Cake 6.00
- Orchids Coconut Cake with a Raspberry Coulis 6.00
- Salad of Hawaiian Fruits with a Haban Sauce 7.00
- Strawberry Melba with a Raspberry Coulis 6.00

Christmas Around the World

AMERICA
- Chablonde of Lobster 15.00
- Roasted Turkey with Corn Bread and Oyster Stuffing, Green and Cranberry Sauce 24.00
- New England Christmas Buffet 7.50
- Complete Menu 45.00

SPAIN
- Salad of Sautéed Sardine with Garlic and Arugula 14.00
- Paella Valenciana 32.00
- Bocadito: Almond Tart 7.00
- Complete Menu 48.00

FRANCE
- Frog Legs Napoleon 12.00
- Ballotine of Goose filled with Foie Gras, Sauce Béarnaise 29.00
- Christmas Bûche with Chocolate and Raspberry Filling 7.00
- Complete Menu 46.00

ITALY
- Cappuccino of Macaroni 11.00
- Ring of Veal with Fontina & Fricassee with Ravioli 85.00
- Cannoli Della Napoli 6.00
- Complete Menu 45.00

RUSSIA
- Borscht Soup 5.00
- Lightly Smoked and Sautéd Sturgeon with a Sour Cream Sauce 30.00
- Russian Blushka 6.00
- Complete Menu 40.00

GERMANY
- Lentil Soup of German Sausages 5.00
- Venison Saddle à la Rubbertus 85.00
- German Chocolate Cake 7.00
- Complete Menu 48.00