

# DUKE'S

HUNTINGTON  
BEACH

## CHEF'S TASTING MENU

\$29

MONDAY - FRIDAY | 4:00 - 5:00PM

### STARTER *(choose 1)*

#### ROCKET SALAD <sup>Ⓞ</sup>

arugula, maui onion, duroc bacon, roasted beets, goat cheese, white balsamic vinaigrette

#### MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

#### CRAB WONTONS

crabmeat, cream cheese, macadamia nuts, mustard plum sauce

#### BRUSSELS SPROUTS

garlic, lemon, capers, focaccia bread

### ENTRÉE *(choose 1)*

#### SAUTÉED MAC NUTS & HERB CRUSTED FRESH FISH

parmesan & panko dusted, lemon caper butter, seasonal vegetables, herbed jasmine farro rice

#### BAKED "DUKE'S FISH"

garlic, lemon & sweet basil glaze, seasonal vegetables, herb jasmine farro rice

#### MISO SCALLOPS

miso marinated scallops, shiitake mushroom, scallion fried rice, seaweed salad, sweet chili beurre blanc

#### FILET MIGNON

4 oz. greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

### DESSERT *(additional)*

#### ORIGINAL HULA PIE 15

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

#### KEY LIME PIE <sup>Ⓞ</sup> 14

graham cracker coconut crust, whipped cream

#### PINEAPPLE UPSIDE-DOWN CAKE 14

homemade caramel rum sauce, vanilla ice cream, toasted coconut

<sup>Ⓞ</sup> Gluten-conscious - item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

—Tasting menu not available on holidays—

DHB 040325