**Fall 2014 Asian Pacific Menu**

**Starters**

(Additional $2 Charge)

Soy-Honey-Vinegar Marinated Grilled Tofu and Asparagus with Kabocha Pumpkin-Potato Puree, Chiso Ponzu Syrup Green Onion and Nori Slivers

Chinese Duck “Local Style”  
Chinese Duck Spring Roll, Chinese Duck Slaw and Chinese Duck Porridge with Choi Sum-Shiitake Salad, Hoisin Lime Sauce

“Mix to Eat” Ahi Poke with Inamona, Onions, Green Onions and Ogo, Spicy Ahi Sushi Roll and Gingered Lomi Tomato with Sea Asparagus, Yuzu-Miso Blend  
(Additional $2 Charge)

**Soup and Salads**

Coconut-Ginger-Sweet Potato-Carrot Soup, Mango Chantilly, Toasted Coconut, Bloomed Raisins and Mint Cilantro

Brined and Smoked Chicken Salad “Nicoise Style”  
Smoked Chicken Breast, Island Greens and Frisee, Caper Berries, Green Beans, Kalamata Olives, Cherry Tomato, Red Onion, Sweet Basil, and Quail Egg, Fingerling Potato Chips and Balsamic Shallot Dressing

Frisée-Sumida Watercress-Lola Rosa Salad with Strawberries, Orange Segments, Cucumber, Radish, Tomato, Pickled Beets and Candied Walnuts with Miso Lime Dressing

---

The Culinary Program at Kapilani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the “Tip Box” at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapilani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler’s checks.

Mahalo for your continued support.
Choice of Entrée

Herb Marinated Sauteed King Salmon, Crispy Skin and Fried Bone Garlic Kale and Apple Wood Smoked Bacon, Spicy Pickled Corn Relish, Asparagus-Corn-Mushroom Risotto and Yellow Pepper-Shallot Emulsion, Citrus Beurre Blanc
$31

Seven Spiced Infused Maple Leaf Duck Breast Asparagus-Alii Mushroom-Corn-Long Bean Mix, Slow Roasted Grape Tomato, Carrot-Yukon Potato-Ginger Puree and Spiced Pineapple-Mango Compote
$29

Grilled “Island Catch” and Kauai Shrimp with Spiced Vinegar Glaze Jalapeno Pepper-Jicama-Cucumber-Onion Pickle Relish, Eve’s “Adobo Style” Ong Choy, Tomato Shallot Salad, Steamed Jasmine Rice and Spiced Pepper Dipping Sauce
$30

“Pulehu Style” Grilled Rib Eye Steak with Asparagus Charred Onion Puree, Tomato Marmalade and Shiitake Bacon Roasted Garlic-Wasabi-Spinach Potato Puree, Red Wine-Kabayaki Infusion
$32

Grilled Balsamic Herb Marinated Portabella Mushroom with Asparagus Charred Onion Puree, Tomato Marmalade and Shiitake Bacon Roasted Garlic-Wasabi-Spinach Potato Puree Red Wine-Kabayaki Infusion
$27

Wok Seared Seafood Medley (Kauai Shrimps, Scallop, Clams and Mussels) Steamed Baby Bok Choi and Wok Seared Grape Tomato Coconut-Curry-Thai Basil Broth and Rice Stick Noodles
$32

Stir Fried Beef Strips with Peppers, Onions, Choi Sum, Carrots and Broccoli Florets, Steamed Jasmine-Garlic Rice and Hoisin Chili Bean Sauce
$28

Dessert

A Daily Special Dessert featuring Chef David Brown and his Patisserie Class

Beverage

Kona Coffee, Decaffeinated Coffee Hot Tea or Iced Tea

**Menus & prices subject to change without notice**

Complimentary bread is served with dinner. If you are interested in purchasing our Ciabatta bread for $4.00 a loaf, made by Chef Brown & his Patisserie class, Please place an order with your server before 7:30 pm. Supplies are limited so order early.

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.

Dinners Prepared by
Chef Warren Uchida & Students

Dining Room Service
Instructor John Santamaria & Students

Desserts Prepared by
Chef David Brown & Students