Ka ‘Ikena Laua‘e
Restaurant

Ka ‘Ikena means “the view” or “the vision”. The Laua‘e is the fern with a fragrance that suggests maile and grows towards sunlight. In its figurative sense, Ka ‘Ikena Laua‘e translates into “many minds striving towards the vision”.

We hope you enjoy your dining experience with us and, as you leave, take with you the “vision” that we have at the Food Service and Hospitality Education Department strive for.

Fall 2014
Continental Luncheon Menu
September 30 to October 3, 2014

Choice of Starters
Roasted Butternut Squash Soup Garnished with Candied Pecans, Sour Cream and Poppadom
or
Duck Confit with Baby Greens, Fruit Compote, Blue Cheese and Port Wine Glaze

Choice of Entree:
Scampi Style Shrimp
With Garlic Butter pasta and Vegetables
$ 22.95

Stuffed Broiled Snapper
Mushroom Duxelles Stuffed Broiled Snapper
With Shaved Fennel and Orange Relish, Roasted Garlic Mashed Potatoes and Lemon Beurre Blanc
$ 23.95

Red Wine Braised Rib Meat
with Creamy Lemon Risotto, Sauteed Greens and Sliced Lemon Confit
$ 23.95

The Culinary Program at Kapi‘olani 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 Kapi‘olani Community College.

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

Mahalo for your continued support.
Roasted Carved Rack of Lamb
With Cumberland Sauce, Boulangere Potatoes, Vegetables and Fruit Chutney
$ 24.95

Cornmeal Crusted Soft Shell Crabs
with a Garden Vegetable Salad, Remoulade Sauce and Sundried Tomato & Garlic Crostini
$ 22.95

“Vegetarian Delight”
Recited Daily
$ 19.95

Dessert
A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

Beverage
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

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

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

Lunch Prepared By
Chef Kusuma Cooray & Students

Dining Room Service
Instructor Aaron Chau & Students

Desserts Prepared by
Chef Dan Wetter & Students