Choice of One

Ahi Three Ways

Ahi Ceviche, Seared Ahi Tataki, and Spicy Ahi Sushi with Green Grape-Tomato Relish Soy Wasabi Aioli and Yuzu Miso Blend
(Additional $1 Charge)

Smoked Sea Scallop and Kauai Shrimp with Gingered Lomi Tomato-Sea Asparagus Salad, Soy Yuzu Beurre Blanc and Nori Brush
(Additional $2 Charge)

Duck Variation Medley
Jasmine Tea Smoked Duck Breast with Poha Berry Chutney
Chinese Duck Spring Roll, Pork-Shrimp Pot Sticker with Duck Slaw
Hoisin Tamarind Gastrique

Soy-Honey-Vinegar Marinated Grilled Tofu and Asparagus with Butternut Squash-Orange Puree,
Chiso-Ponzu Syrup, Green Onion Slivers and Bubu Arare

“Tempura Style” Crispy Soft Shell Crab with Cucumber-Ogo Namasu, Spicy Cilantro-Chili Aioli,
Nori Brush
(Additional $2 Charge)

Vine Ripen Big Island Tomato Salad, Roasted Pickled Beets, Kalamata Olives, Avocado,
Cucumber, Slivered Shallots, Big Island Goat Cheese, and Parmesan Crisp, Spiced Beet Puree and
Pickled Plum Dressing

Soup of the Day
Choice of Entrée:

Coriander Dusted Sauteed “Island Catch” with Roasted Apple Banana, Ragout of Long Beans, Corn, Carrots, and Asparagus, Yukon Potato-Carrot-Ginger Puree and Mushroom-Yuzu Hollandaise-Cream Sauce
$28

Chicken Roulade with Choi Sum, Spinach, Shiitake, Mushrooms, Carrots, Onions, Chinese Sausage and Parmesan Cheese Filling, Turmeric-Lemon Grass Jasmine Rice and Steamed Choi Sum, Pineapple-Avocado Relish, Roasted Garlic-Ginger Chicken Jus Li’E
$27

Grilled Citrus Marinated King Salmon, Steamed Choi Sum and Thai Green Papaya Salad, Thai Infused Potato-Corn Cake Thai Curry Sauce and Coconut-Ginger Cream
$29

Grilled Asian Herb Marinated Beef Tenderloin with “China Town” O’io Fish Cake, Thai Basil Tomato Salad and Grilled Asparagus, Roasted Garlic-Wasabi Potato Puree, Soy Chili Vinegar Aioli, Red Wine-Lemon Grass Infusion
$34

Asian Herb Marinated Grilled Portabella Mushroom and Seared Tofu, Thai Basil Tomato Salad and Grilled Asparagus, Roasted Garlic-Wasabi Potato Puree, Soy Chili Vinegar Aioli, Burgundy Mirin Syrup
$26

Stir Fried Beef Strips with Bell Peppers, Zucchini, Shiitake Mushrooms, Carrots, Broccoli Florets, and Roasted Pine Nuts, Steamed Jasmine Rice with Fried Garlic and Hoisin-Chili Bean Sauce
$27

Wok Seared Seafood Medley (Kauai Shrimps, Clams, Scallop, Mussel) with Seasoned Spiced Fried Calamari Steamed Choi Sum and Asparagus-Corn Risotto Light Spicy Black Bean Sauce
$32

Dessert

A Daily Special Dessert featuring Chef Gale O’Malley Intermediate Pastry 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