Continental Luncheon Menu

November 3 to December 3, 2015

Choice of Starters

Soup Du Jour

Salmon Gravlax Tartare with Sweet Mustard Espuma, Sour Cream, Salmon Roe and Russian Rye Croutons

Nicoise Salad with Hawaiian Ahi Confit, Quail Egg, Artichoke, Pickled Tomato, Farm Fresh Green Beans, Kalamata Olive Oil, Capers and Light Anchovy Lemon Vinaigrette

Choice of Entrée:

Farm to Table: Spinach, Ratatouille, Tournée Potato, Garlic Confit, Brussel Sprouts, Asparagus, Shimeji Mushrooms and Capers with Calamata Olive, Balsamic and Herb Oil Drizzle

$21

Saltimbocca Style Chicken Breast with served with Savory Corn Bread Pudding, Truffle Scented Corn Puree, Shimeji Mushrooms, Tomato Concasse, Asparagus Flan and Marsala Wine and Lemon Butter Sauce

$22
Grilled Island Catch with Roasted Red Pepper Butter Sauce on Spinach Risotto, Accompanied with Fried Mussels on Green Pea Puree topped with Lemon Aïoli

$24

Grilled Lamb Loin with Honey Dijon and Crisp Herbed Bread Crumbs, Rosemary Jus Lie, Dauphinoise Potato, Ratatouille and Garlic Confit

$25

Zucchini Fenced Sautéed Island Fish, Garlic Butter Kauai Shrimp and Mussels on Celeriac & Potato Puree, with a Saffron Tomato Nage, Pea Shoots, Red and Yellow Tomato, Green Asparagus and Salmon Roe

$26

Grilled Tournedo of Beef on Ancient Grain Crostini with Truffle Scented Yukon Mashed Potatoes, Ratatouille, Brussel Sprouts and Burgundy Wine Sauce

$26

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

Beverage:
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

Lunch Prepared By
Chef Alan Tsuchiyama
& Students

Dining Room Service
Instructor Aaron Chau
& Students

Desserts Prepared by
Chef Dan Wetter
& Students