Choice of One

Ahi Three Ways

De-Constructed Bubu Arare Crusted Ahi Avocado Musubi, Seared Ahi Tataki, and Spicy Ahi Sushi with Thai Green Papaya Salad
Soy Wasabi Aioli and Yuzu Miso Blend
(Additional $2 Charge)

Grilled Scallops and Kauai Shrimp with Shaved Asparagus, Grilled Shiitake, Edamame-Vanilla Mint Puree, Frisee Salad with Yuzu Vinaigrette and Pickled Shallots, Crisp Cilantro
(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

Vietnamese Vegetarian Summer Roll with Do Chua (Pickled Carrots, Daikon and Cucumber), Tamarind Avocado Spread and Spicy Peanut Dipping Sauce

Compressed Vanilla Infused Watermelon-Watercress Frisee Salad with Cucumber, Tomato, Radish and Pickled Beets
Lemon Thyme Vinaigrette

Okinawan Sweet Potato Bisque with Coconut Ginger Cream, Kaffir Lime Oil, Sweet Potato Sticks, and Roasted Coconut
Choice of Entrée

Pan Fried “Island Catch” with Pickled Cucumber-Radish and Candied Hijiki
Carrot-Ginger Potato Puree and Steamed Choi Sum
Chiso Ponzu Syrup and Soy Wasabi Aioli
$29

Asian Herb Marinated Sauteed King Salmon with Crispy Skin and Kauai Shrimp
Charred Chinese Cabbage, Spicy Pickled Corn Relish and Roasted Fingerling Potatoes
Tumeric-Saffron-Tarragon-Tobikko Nage
$30

Lime-Ginger Infused Grilled Chicken Breast with Watermelon Radish-Snow Pea-Grape Relish, Asian
Cabbage Blend Tumeric Lemon Grass Rice and Thai Sweet Chili Drizzle
$28

Beef Tenderloin with Three Mustard Glaze, Butter-Parsley-Citrus Gremolata, and Stella Bleu Cheese, Braised
Baby Romaine and Charred Onion Roasted Garlic Potato Puree and Blistered Grape Tomato
Red Wine Lemon Grass Infusion
$34

Balsamic Chiso Marinated Grilled Alii Mushroom with Butter-Parsley-Citrus Gremolata, and Stella Bleu
Cheese, Braised Baby Romaine and Charred Onion
Roasted Garlic Potato Puree and Blistered Grape Tomato
Burgundy Mirin Syrup
$26

Wok Fried Three Flavored Chicken Strips and Shrimps
Choi Sum, Carrots, Shiitake Mushrooms, and Bell Peppers
Steamed Jasmine Rice with Fried Garlic
$27

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

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.

D inner Prepared by
Chef Warren Uchida
& Students

D ining Room Service
Instructor John Santamaria
& Students

D esserts Prepared by
Chef David Brown
& Students