Choice of Starters

Soup Du Jour

Gravlax Tartare with Sweet Mustard Espuma, Sour Cream, Trout Caviar and Taro Chip

Nicoise Salad with Hawaiian Tombo (Albacore Tuna) Confit, Quail Egg, Artichoke, Pickled Tomato, Farm Fresh Green Beans, Kalamata Olive Oil, Fried Island Onion and Light Anchovy Lemon Vinaigrette

Choice of Entrée

Farm to Table: Spinach, Ratatouille, Dilled Potato, Garlic Confit, Brussel Sprouts, Asparagus, Hamakua Mushrooms, Tomato Fondue, Fried Capers Drizzled with Herd Garlic Lemon Oil

$21

Tarragon Chicken Fricassee served with Ewa Sweet Corn Savory Bread Pudding, Asparagus, Carrots, Hamakua Mushrooms and Maltaise Sauce

$22

Sauteed Island Catch à la Florentine with Dilled Potato, “Kahuku” Sea Asparagus, Tomato Concasse, Trout Roe, Kalamata Olive, Fried Capers, Tomato Fondue, Balsamic Reduction, Lemon Butter Sauce

$23
Osso Buco Style Stew with a Hint of Gremolata Spice, served with Risotto Milanese, and Glazed Veggies

$24

Grilled Lamb Loin with Dijon and Crisp Herbed Bread Crumbs, Rosemary Jus Lie, Soft Polenta, Ratatouille and Garlic Confit

$25

Grilled Tournedo of Beef on Pâté Crouton with Chateau Potatoes, Ratatouille, Brussel Sprouts and Sauce Périgueux

$26

**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.