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 Herb 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

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.
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.