Ka ‘Ikena means “the view” or “the vision”. The Laua‘e is the fern with a fragrance that suggests male and grows towards sunlight. In its figurative sense, Ka ‘Ikena Laua‘e translates into “many minds striving towards the vision”.

We hope you enjoy your dining experience with us and, as you leave, take with you the “vision” that we here at the Food Service and Hospitality Education Department strive for.

Fall 2013
Continental Luncheon Menu

November 19-22, 2013

Choice of Starters
Goat Cheese Tart with Tomato Vinaigrette Salad
or
Vichyssoise

Choice of Entrée:
Fisherman’s Stew
Fish, Shrimp, Lobster and Clams stewed in a Saffron broth with Leeks
Potatoes and Tomatoes, served with Spicy Rouille and Garlic Crostini
$24.95

Beef Wellington with Truffle Sauce
Creamed Potatoes, Roasted Root Vegetables
and Horseradish Cream
$24.95

Snapper en Papillote, Sauce Beurre Blanc
Roasted Potatoes, Parmesan Broiled Tomato & Grilled Shrimp
on Sauteed Greens
$ 23.95

Braised Lamb Shank with Onion Compote Garnish,
and Sauteed Potatoes with Chickpeas
$23.95

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.
Honey & Citrus Glazed Roast Cornish Game Hen
with Couscous, Wilted Spinach with Raisins & Pine nuts
and Butternut Squash Puree
$23.95

**Specials of the day**
“Vegetarian Delight”
“Luncheon Special”
$19.95

The student staff will recite the specials of the day

**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.

Lunch Prepared By
Chef Kusuma Cooray
& Students

Dining Room Service
Instructor Aaron Chau
& Students

Desserts Prepared by
Chef Dan Wetter
& Students