Ka ‘Ikena Laua’e
Restaurant

Ka ‘Ikena means “the view” or “the vision”. The Laua’e is the fern with a fragrance that suggests maile 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 2014
Continental Luncheon Menu

November 5-7, 2014

Choice of Starters
Arugula Salad with Goat Cheese, Candied Walnuts, Pickled Red Onion and Fruit Compote with White Balsamic Vinaigrette

or

Vichyssoise

Choice of Entrée
Salmon en Papillote a la Grecque
Salmon Baked in Parchment Garnished with Roasted Red Bell Pepper and Black Olive Relish, Served with Lemony Thyme Flavored Beurre Blanc, Creamed Potatoes and Vegetables
$ 23.95

“Napoleon” of Shrimp & Scallops
With Sundried Tomato and Orange Sauce, Salmon Roe Garnish, Roasted Potatoes, Spinach and Vegetables
$ 22.95

Osso Bucco
Mushroom Risotto and Vegetables
$ 25.95

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.
Stuffed Roast Breast of Chicken  
With Ricotta, Spinach & Mushroom Stuffing, Saffron Rice, Saffron Sauce, Raita, Fruit Chutney and Poppadom  
$ 21.95

Fruit and Sausage Meat Stuffed Roast Pork Loin  
With Sweet Potato Puree, Wilted Greens, Red Onion Marmalade and Minty Citrus Sauce  
$ 23.95

“Vegetarian Delight”  
$ 19.95

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.