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 2013
Continental Luncheon Menu

November 5-15, 2013

Choice of Starters:
- Arugula, Citrus, Fennel Salad and Marinated Spicy Sauteed Shrimp with Rouille or
- Cream of Mushroom Soup

Choice of Entrée:
- Salmon Paupiette with Sauce Beurre Blanc, Salmon Roe and Herbed Shrimp Garnish, Creamed Potatoes, Vegetables and Tomato, Red Onion & Dill Relish $23.95
- Roasted Carved Rack of Lamb with Cumberland Sauce, Boulangere Potatoes and Fennel Gratin $24.95
- Roasted Carved Breast of Duckling with Orange Sauce, Creamed Sweet Potatoes and Vegetables and Fruit Compote $23.95
- Red Wine Braised Boneless Short rib, Creamy Lemon Risotto, Sliced Lemon Confit and Sauteed Kale $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.
Cornmeal Crusted Soft Shell Crabs with Remoulade Sauce
Mixed Greens Vinaigrette and Tomato Basil Bruschetta
$22.95

**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.