



Ka 'Ikena Laua'e

R e s t a u r a n t

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.

Continental Luncheon Menu

March 22 to April 27, 2017

Choice of Starters

Soup and Sandwich du Jour

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Gnocchi of the Day

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Roasted & Pickled Vegetable Salad with Waiawa Beet Reduction, Goat Cheese Panna Cotta,
House Baked Sunflower & Teff Crumble and Soufflé Potatoes
(Lacto Vegetarian)

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Smoking Grilled Hawaiian Tako with Meyer Lemon Aioli & Kahuku Sea Asparagus Vinaigrette
with Tomato, Artichoke, Waiawa Greens, Caper Berry, Balsamic Reduction and Grilled House
Baked Wheat Germ Crostini

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Waiawa Kalo Dauphine (Fried Taro Croquette) on Truffle Scented Local Kale, Quinoa, Farro,
House Made Ricotta, Kalamata Olive, Eggplant and Sweet Basil Salad served with Roasted Red
and Yellow Pepper Rouille, Herb Oil and Shaved Cured Egg Yolk
(Lacto Ovo Vegetarian)

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.

Choice of Entrée:

Pasta of the Day
\$25

"2 Lady Pig Farmers" Pork of the Day
\$26

Brunch Risotto:

Risotto with Mushrooms, Waiawa Kalo & Roasted Brussel Sprouts, served with a Sous Vide Island Egg and House Cured Smoked Pork Belly topped with Parmesan Foam
(Available for Lacto Vegetarians with NO Pork and Egg)

\$25

Sautéed Chicken Breast & Napa Cabbage Wrapped Chicken Confit on Cauliflower Puree accompanied with Crisp Arancini with Mozzarella and Bouquetiere of Veggies

\$25

Sautéed Island Catch on Farro with Local Citrus Butter Sauce, Carrot Reduction, Fennel, Carrot Pearls, Kahuku Sea Asparagus, Fresh Asparagus, Mushrooms and Hawaiian Bee Pollen

\$26

Duet of Beef:

Grilled Striploin of Beef and "Hawaii Ulu Producers Cooperative" Ulu served with Madeira Wine Mushroom Sauce & Braised Hawaii Island Grass-Fed Beef Cheeks with Local Oranges, accompanied by Onion Jam, Fennel Salad & Fried Waiawa Yucca on Pea Puree

\$27

Grilled Marinated Lamb Chop with Port Wine Sauce and Semolina Gnocchi on Spinach, & House Cured Smoked Pork Belly with Burgundy Fig Glaze and Butternut Squash Puree

\$28

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****

Lunch Prepared By
Chef Alan Tsuchiyama
& Students

Dining Room Service
Instructor Aaron Chau
& Students

Desserts Prepared by
Chef Dan Wetter
& Students