Choice of Starters

Uova da Raviolo (Egg Yolk Ravioli) with Candied Pancetta, Peas, Pine Nuts, Charred Scallions, and Sage Brown Butter, and Parmesan Cheese

Gravlax Ribbons with Sweet Mustard Espuma, Pickled Red Onions, Fried Capers, Russian Rye Croutons, Salmon Roe, Dill Oil, Shaved Radish, Watercress, and Kahuku Sea Asparagus


Chilled Roasted Tomato Soup with Compressed Cucumber, Grilled Zucchini, Eggplant Puree, Artichoke, Sweet Ewa Corn, Puff Wild Rice, EVOO Drizzle and Ciabatta Crunch

Choice of Entrée:

Superfood Sampler:
- Cannellini Bean & Tomato Cassoulet topped with Savory Quinoa Granola
- Cauliflower Puree with Oven Roasted Broccoli, Brussel Sprouts and Beets
- Kabocha Pumpkin Gnocchi with Creamed Spinach, Brussel Sprouts and Beets
- Kabocha Pumpkin Gnocchi with Creamed Spinach, Crisp Kale & Spiced Candied Walnuts (Lacto Vegetarian)

$24
Chicken Breast Roulade Stuffed with Chicken Confit, Quinoa and Kale, wrapped with Prosciutto and served with a Marsala Wine Sauce, Arancini stuffed with Bolognese and Cheese on Marinara Sauce and Garden Veggies
$25

Seared Hawaiian Catch and Butter Poached Kauai Shrimp with Kahuku Sea Asparagus and Tomato Chutney on Spinach Risotto with Shrimp Nage with Vegetable Pearls
$26

Grilled Marinated Striploin with Chateau Potatoes, Cauliflower Puree, Roasted Brussel Sprouts, Kabocha Puree & Burgundy Mushroom DemiGlace Sauce
$27

Grilled Lamb Loin with Dijon Herb Crust & Braised Bacon with Mustard Grain Sauce, served with Dauphinoise Potato, Asparagus with Sauce Maltaise, Gremolata Brussel Sprouts, Blistered Tomato
$27


Dessert
A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

Beverage:
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

Lunch Prepared By
Chef Alan Tsuchiyama & Students

Dining Room Service
Instructor Aaron Chau & Students

Desserts Prepared by
Chef Dan Wetter & Students