

Back to the Future --- "The Bistro"

*The original goal remains the same today, as it did in the early 1990's.
"The basic idea is to make this space an outlet for creative pursuits:
a place where students, faculty and staff can come together to relax as well as share and
be exposed to the artistic goings-on about campus."*

Chef Leake and the students of Intermediate Cookery, welcome you to experience what we've learned.

Soups

Chicken Pho (Pho Ga) --- traditional Vietnamese noodle soup consisting of a homemade savory broth, rice noodles called bánh phở, spices, herbs and poached chicken. **\$7**

Soup du Jour --- ask about our soup "of the day." These will rotate and be available for a limited engagement each day. **\$5**
French Onion Soup or Cuban Black Bean Soup will be one of the featured soups, just ask, your student-server.

Salads

Asian Chicken Salad --- fresh crispy greens --- Baby Romaine, Won Bok, Kale, Radicchio, Celery, Chinese Pea Pods, Scallions and Cilantro Leaves --- **high in protein** --- skinless chicken breast slices that have been marinated and baked --- served with a dressing which is **low in fat** --- Garlic, Rice Wine Vinegar, Sesame Oil, Fresh Ginger, Soy Sauce and lightly sweetened with a hint of granulated sugar. Garnished with crispy fried Won Ton Pi strips and served with a Mini Manapua. **\$8**

Pasta & Pesto Salad --- aldente cooked Capanelle pasta, Boar's Head Smoked Turkey, Smoked Mozzarella, Edamame, Sugar Snap Peas --- dressed with a rich classical **Pesto** of Sweet Basil-Pine Nuts- Garlic-Parmesan-Romano-Extra Virgin Olive Oil. Garnished with marinated, diced tomatoes and pine nuts. Served with Bistro Garlic Bread. **\$7**

Bistro Salad --- fresh crispy greens --- Baby Romaine, Won Bok, Kale, Radicchio, Celery, Chinese Pea Pods, Scallions and Cilantro Leaves. Garnished with marinated, diced tomatoes. Choice of homemade Bistro Dressing --- **Raspberry Vinaigrette, Blue Cheese Dressing, Russian Dressing or drizzle of Extra Virgin Olive Oil and Balsamic Vinegar.** **\$7**

Sides

Garlic Bread --- crisp, crusted French baguette, baked with garlic butter and smoked mozzarella. **\$3**

Mini Char Siu Bao --- 3 mini-Manapua, warmed and ready to eat. **\$3**

Fries --- shoestring cut potatoes, fried crispy and golden brown.... seasoned with salt & fresh ground Melange Pepper. **\$3**

Hummus --- "Boar's Head traditional Hummus is a non-GMO verified, gluten free product --- a blend of chickpeas with a hint of garlic and tahini." We blend Boar's Head Hummus with Extra Virgin Olive Oil and serve with Beefsteak Tomato wedges, Red & Green Bell Peppers, Kalamata Olives and oven heated Ciabatta. **\$4**

Onion Rings --- thick cut onions, breaded, seasoned and crispy fried to golden brown. **\$4**

Holly's Bread & Butter Pickles --- a treat from the Bistro past. savory, sweetened and salted --- crisp Japanese cucumber slices, homemade in house. **\$4**

Deli Meats

Boar's Head Pastrami-Top Round of Beef - \$8.00 per pound

Boar's Head-Smoked Turkey Breast, - \$6.50 per pound

Sandwiches

Moriso Melt --- a tribute Sandwich from 1991, honoring our very own Moriso Teraoka --- his favorite sandwich returning from the original Bistro menu. A grilled sandwich of Boar's Head Smoked Turkey, Beefsteak Tomato and Smoke Mozzarella cheese --- griddle toasted on Bistro's Rye Swirl bread. Served with Holly's Bread & Butter Pickles & Shoestring Fries. **\$7**

Breaded Hoki Filets --- breaded and deep-fried, golden brown, Hoki filets, served w/ homemade Dill-Caper Tartar Sauce - on oven heated Ciabatta. Served with Holly's Bread & Butter Pickles & Shoestring Fries. **\$7**

Bistro Lamb Burger --- 5 oz of ground lamb, grilled. Served w/ Baby Romaine, Beefsteak Tomato, Red Onion and Dijonnaise Sauce --- on oven heated Ciabatta. Served with Holly's Bread & Butter Pickles & Shoestring Fries. **\$8**

Smoked Turkey Clubb --- made with a stack of Boar's Head Smoked Turkey, crisped Boar's Head Bacon, Baby Romaine, Beefsteak Tomato, and Dijonnaise Sauce - on 3 toasted slices of Bistro's Rye Swirl. Served with Holly's Bread & Butter Pickles & Shoestring Fries. **\$8**

Classical Reuben --- a grilled trio of Boar's Head Top Round Pastrami, Sauerkraut, and Boar's Head Swiss Cheese and Bistro Russian Dressing - on Bistro Dark Rye. Served with Holly's Bread & Butter Pickles & Fries. **\$8**

Italian Sausage & Pepper --- seared Italian Sausage, bell peppers, onion, garlic and herbs... then simmered in a rich Italian plum tomato sauce --- on a oven heated, crisp crusted French baguette. Served with Holly's Bread & Butter Pickles & Shoestring Fries. **\$8**

Entrees

Levantina Bream Filet – fish filets are dredged in seasoned flour, sautéed and served *à la meunière*, w/ brown lemon butter, a bouquet of fried parsley, lemon wedge and homemade Dill-Caper Tartar Sauce. Served with Baby Romaine & marinated Beefsteak Tomato and Shoestring Fries. **\$9**

(**About the fish** --- “Levantina refers to the eastern part of the Mediterranean, where the island of Cyprus is located and the fish are raised. It’s where the sun appeared to rise for ancient observers in Italy and Greece, and where myth says that Aphrodite, Greek goddess of beauty and love, arose from the sea foam and walked into the lives of mortals. Levantina Bream are raised in an area with pure waters and strong currents. The techniques used to produce this superior fish are the product of decades of learning, and the farm is widely regarded as the most progressive in the Mediterranean. Levantina Bream is a sashimi grade fish that serves well for cooked fillet and whole plate presentations, as well as crudo, tartare, and sushi.”)

Grilled Chicken Breast – a Breast of Chicken, grilled --- topped with maître d’ hotel butter (a classical compound butter, flavored with parsley, lemon juice, salt and pepper) --- Served with Baby Romaine, marinated Beefsteak Tomato and Shoestring Fries. **\$8**

Grilled Sirloin Steak – a grilled 6 oz Sirloin Steak --- topped with maître d’ hotel butter (a classical compound butter, flavored with parsley, lemon juice, salt and pepper) & onion rings --- Served with Baby Romaine, marinated Beefsteak Tomato and Shoestring Fries. **\$9**

Desserts

“Baking is a form of self-expression --- of passion and inspiration... “

Ann K’s Chocolate Pecan Cookies --- a family recipe, dedicated to my Aunt Ann --- creamy frosted, rich, chocolate-pecan cookies --- one will not be enough, you receive 3! **\$2.50**

Ann K’s Orange Drop Cookies --- a family recipe, dedicated to my Aunt Ann --- buttercream frosted, orange cookies --- one will not be enough, you receive 3! **\$2.50**

Peanut Butter Cookies --- a decadent combination of butter, brown sugar, vanilla and peanut butter --- topped w/ a miniature chocolate-peanut butter cup --- one will not be enough, you receive 3! **\$2.50**

Tollhouse Chocolate Chip Macadamia Nut Cookies --- Tollhouse cookies are part of most American’s DNA... add Macadamia Nuts, you’ve arrived... you receive 3 pieces of Heaven! **\$2.50**

Cookie Combo --- one of each of the cookies --- Chocolate Pecan, Orange Drop, Peanut Butter and Tollhouse Chocolate Chip-Macadamia. **\$3.00**

Banana Whip – pretty simple dessert of frozen banana slices, pureed into a soft-serve type dessert. Served alone or w/ Nutella and Macadamia Nut pieces... the choice is yours. **\$4**

Carrot Cake w/cream cheese frosting --- this classical dessert, simple and delicious, filled with fresh carrots and nuts, frosted with a cream cheese-buttercream --- “Carrots have been used in sweet cakes since the medieval period, during which time sweeteners were scarce and expensive, while carrots contain more sugar than any other vegetable besides the sugar beet, were much easier to come by and were used to make sweet desserts. The actual origins of carrot cake are still disputed, most likely descended from Medieval carrot puddings enjoyed in Europe.” A slice of Medieval life. **\$4**

Beverages

Vietnamese Iced Coffee

At its simplest, *cà phê đá* is made using a medium to coarse ground dark roast coffee. The addition of sweetened condensed milk is the most popular way of finishing off the hot beverage, just before topping it off with ice. **\$4**

Passion Berry Iced Tea by Shangri La

award winning teas
“Passionfruit and wild berries combine with lively black teas to make this popular blend a favorite.” **\$2**

Hawaiian Paradise Kona Roast Coffee

Hawaiian Paradise Roast is a “smooth, easy to drink coffee, a quality coffee guaranteed to please.” **\$2**