



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.

Spring Asian Pacific Menu

March 22 to April 27, 2017

Starters

Choice of One

Ahi Two Ways Breaded Lomi Salmon Ahi Roll and Spicy Ahi Sushi Roll Thai Green Papaya Salad,
Chili Sesame Vinaigrette and Taro Chip
(Additional \$1 Charge)

Vietnamese Vegetarian Summer Roll and Spiced BBQ Chicken Skewer, Pickled
Bean Sprouts
Tamarind-Avocado Spread and Spicy Peanut Dipping Sauce

Shichimi Spiced Grilled Sea Scallops with Soba Noodle-Pickled Ginger Salad and Roasted
Pineapple-Mango Relish
Cumin Sweet Soy Vinaigrette and Nori Brush
(Additional \$2 Charge)

Waiawa-Frisee-Watercress Salad with Burgundy Pear
Goat and Feta Cheese, Broccoli, Cauliflower, Cucumber, Radish,
Tomato and Candied Walnuts
Vanilla Bean Vinaigrette and Star Anise Balsamic Syrup

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:

Kaffir Lime-Lemon Grass Dusted "Island Catch" Sauteed Garlic Kale with Applewood Smoked Bacon, Butternut Squash-Corn Caponata with Gingered Sweet Potato Puree, Watercress-Spinach Puree Soy-Yuzu Beurre Blanc

\$29

Wok Seared Seafood Medley (Kauai Shrimps, Scallop, Clams and Mussels) with Breaded Calamari Baby Bok Choy and Blistered Grape Tomato Spicy Black Bean Sauce, Steamed Jasmine Rice with Fried Garlic

\$33

Star Anise-Ginger-Lemon Grass Brined Grilled Pork Loin and Kauai Shrimp with Ragout of Asparagus, Long Beans, King Trumpet Mushrooms, Corn and Slow Roasted Grapes Roasted Garlic Wasabi Potato Puree, Tomato Jam and Burgundy Mirin Syrup

(Cooked to Medium Doneness unless Specified)

\$30

Grilled Beef Tenderloin with Thai Basil Tomato Salad Ragout of Asparagus, Long Beans, Grilled Corn Niblets, King Trumpet Mushrooms Roasted Garlic-Wasabi Potato Puree, Sweet and Sour Onion Marmalade Carrot-Ginger Puree, Balsamic-Soy-Mirin Sauce

\$35

Grilled Balsamic Chiso Marinated Portabella Mushroom with Thai Basil Tomato Salad, Ragout of Asparagus, Long Beans, Grilled Corn Niblets, King Trumpet Mushrooms, Roasted Garlic-Wasabi Potato Puree, Sweet and Sour Onion Marmalade, Carrot-Ginger Puree Balsamic-Soy-Mirin Sauce

\$27

Dessert

A Daily Special Dessert featuring Chef Gale O'Malley's Intermediate Baking Class

Beverage

Kona Coffee

Decaffeinated Coffee

Hot Tea or Iced Tea

*****Menus & prices subject to change without notice*****

Ka `Ikena Dining room welcomes you to bring your own alcoholic beverages to enjoy with your meal.

We do not charge a corkage fee but do ask that you limit all alcoholic beverages to one bottle of wine or its equivalent per couple in your party

(Bottle of wine is equivalent to 750ml or six 12 ounce bottles of beer.)

Dinners Prepared by
Chef Warren Uchida
& Students

Dining Room Service
Instructor John Santamaria
& Students

Desserts Prepared by
Chef David Brown
& Students