



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

September 6th to October 5th, 2017

Choice of Starters

Antipasto Pasta of the Day

Creamy Shiitake Mushroom Soup with Chives, Brandy Cream, and Chèvre Cheese Straw
(Lacto Vegetarian)

Island Style Brandade de Morue with Salted Opah, served with Crisp Baguettes

"Waldorf Salad" Inspired: Apple Gelée with Celery, Candied Walnuts, Smoked Chicken Confit,
Blue Cheese, Ancient Grain Croutons and Chantilly Sauce

Salmon Gravlax Tartare with Sweet Mustard Dill Sauce, Pickled Onions, Capers, Cucumber,
Russian Rye Crouton, Crème Fraiche

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:

Featuring Molokai Livestock Cooperative Beef Special

\$30

“2 Lady Pig Farmers” Pork of the Day

\$30

Herb Crusted Roasted Cauliflower with Kabocha Puree, Parmesan Polenta, Charred Caraway
Brussel Sprouts, Glazed Carrots and Red and Yellow Roasted Pepper Puree, garnished with Wild
Rice Puff Confetti
(Lacto Vegetarian)

\$28

Prosciutto Wrapped Paupiette of Chicken Breast with Shimeji Mushroom and Leek Stuffing,
served with a Creamy Marsala Sage Demi, Parmesan Polenta, Red and Yellow Roasted Pepper
Puree and Herb Oil

\$29

Pan Seared Island Catch with Garlic Mashed Potato, Wild Rice Puff Confetti, Kabocha Puree,
Roasted Cauliflower, Green Peas and Pancetta, Lemon Butter Sauce

\$30

Grilled Noisettes of Lamb with Burgundy Fig Glaze, Pommery Moutarde, Rosemary Lamb Jus
Lie, served with Cassoulet Style Butter Beans, Roasted Rosemary Potatoes and Charred
Caraway Brussel Sprouts and Glazed Carrots

\$31

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
