Choice of Starters

Greek Asparagus Quinoa Salad
Spanakopita, Beets, Mint and Tzatziki Sauce

Tomato Tarte Tatin
Leek en Vinaigrette and Spring Salad

Beef Carpaccio GF
Fennel and Arugula Salad with Lemon, Truffle Dressing and Parmesan cheese

Fish Escabeche GC
With Zucchini and Basil Salad

Fresh Pasta of the Day
Chef’s Choice: Ravioli, Gnocchi or Pasta

Ka ‘Ikena Spring Salad
Grilled Hearts of Palm and Alii Mushroom with Carrots, Watermelon Radish and Avocado
Papaya Seed Vinaigrette

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.
Entrees

Salmon “Mi-Cuit” | $36 GF
Served with, Potatoes, Salsa of Kahuku Sea Asparagus and Crispy Salmon Skin

Duck Breast a L’Orange | $38 GF
Wild Rice, With Asparagus, and Purple Cauliflower

Lamb Two Ways | $42
With Dauphinois Potato Gratin, Haricot Verts Ragout and Lamb Jus

Sicilian Swordfish “Skewers” | $38 GC
Served with Grilled Eggplant and a Tomato, Anchovy Salsa

Grilled Octopus | $35 GF
Served with Celery Root Puree, Roasted Bell Peppers and Basil Coulis

Austrian Krautwickel | $36 GC
Stuffed Cabbage Leaves Filled with, Meat and Served with Pork-Mustard Jus, Apple Noisette
And Caraway Spätzle

Beef Tournedos with Marrow Crust | $42
Served with Chateau Potatoes, Artichoke Hearts and Madeira Wine Sauce

Vegetarian Spring Risotto | $30 GF V
Served with Pea Tendrils and Lemon Zest

(GC) - Gluten conscious
(GC)* - Modified to be gluten conscious
(V) - Vegetarian

Dessert

Dessert

Daily Special Desserts

Beverage:
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

*Consuming raw or undercooked foods may increase your risk of food borne illness
Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns
Everything is made daily, we are very sorry if we run out of any dishes

Lunch Prepared By
Chef Salvo Coppola
& Students

Dining Room Service
Dante Camara Ka Ikena Mgr.

Desserts Prepared by
Chef Gale O’Malley
& Students