Spring 2016 Asian Pacific Menu

Starters

Choice of One
Shrimp-Lemon Grass Cake with Spicy Pickled Corn Relish, Kaffir Lime-Lemon Grass Kauai Shrimp Chili-Yuzu Aioli and Nori Brush
(Additional $2 Charge)

Soy Honey Vinegar Marinated Grilled Tofu and Asparagus Kabocha Pumpkin-Potato Puree, Pickled Cucumber-Radish-Sea Asparagus Salad and Chiso Ponzu Syrup

Duck 3 Ways
Chinese Duck Spring Roll, Pork-Shrimp Pot Sticker with Duck Slaw and Duck Risotto Cake with Spiced Fruit Chutney, Hoisin Tamarind Gastrique

De-Constructed Bubu Arare Crusted Ahi-Avocado Musubi, Seared Ahi Takaki and Spicy Ahi Sushi Roll, Thai Green Papaya Salad Soy Wasabi Aioli and Yuzu Miso Blend
(Additional $2 Charge)

Roasted Alii Mushroom Salad, Braised Pistachios Pickled Cucumber-Sea Asparagus Salad Balsamic-Star Anise Syrup

Pickled Beet Salad with Cauliflower Panna Cotta, Frisee and Watercress with Lemon Thyme Vinaigrette Cauliflower Cous Cous, Pickled Beet Gastrique, Beet Chip Pickled Plum Dressing and Parmesan Crisp

Roasted Curried Butternut Squash Soup Caramelized Parmesan Cheese and Crisp Kale
Choice of Entrée


$30

Seven Spiced Infused Maple Leaf Duck Breast, Asparagus-Aii Mushroom-Corn-Long Bean Mix, Slow Roasted Grape Tomato, Butternut Squash-Corn Caponata and Carrot-Ginger-Potato Puree

$30

Star Anise-Lemon Grass Brined Grilled Pork Loin and Kauai Shrimp, Steamed Broccolini, Slow Roasted Grapes and Asian Pear Chutney, Roasted Garlic-Wasabi Potato Puree, Burgundy-Mirin Syrup

***Pork cooked medium unless Specified***

$29


$35


$26

Wok Fried Three Flavored Chicken Strips and Shrimps, Choi Sum, Carrots, Shiitake Mushrooms and Bell Peppers, Steamed Jasmine Rice with Fried Garlic

$28

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

$33

Dessert

A Daily Special Dessert featuring Chef David Brown and his Patisserie Class

Beverage

Kona Coffee, Decaffeinated Coffee Hot Tea or Iced Tea

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

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.