Choice of Starters

Soup Du Jour

Salmon Gravlax Tartare with Sweet Mustard Espuma, Sour Cream, Salmon Roe and Russian Rye Croutons

Nicoise Salad with Hawaiian Ahi Confit, Quail Egg, Artichoke, Pickled Tomato, Farm Fresh Green Beans, Kalamata Olive Oil, Capers and Light Anchovy Lemon Vinaigrette

Choice of Entrée

Farm to Table: Spinach, Ratatouille, Dilled Potato, Garlic Confit, Brussel Sprouts, Asparagus, Shimeji Mushrooms, Tomato Fondue, Capers Drizzled with Herb Garlic Lemon Oil

$21

Coq au Vin (Red Wine Braised Chicken) and Braised “Shinsato Farm” Kiawe Smoked Bacon served with Arancini, Brussel Sprouts, Spinach, Shimeji Mushrooms, Root Vegetables and Croutons

$22

Saltimbocca Style Chicken Breast served with Savory Corn Bread Pudding, Truffle Scented Corn Puree, Shimeji Mushrooms, Tomato Concasse, Asparagus Flan and Marsala Wine and Lemon Butter Sauce

$22
Grilled Lamb Loin with Honey Dijon and Crisp Herbed Bread Crumbs, Rosemary Jus Lie, Dauphinoise Potato, Ratatouille and Garlic Confit

$25

Zucchini Fenced Fried Rock Lobster with Dill Aioli, Sautéed Island Fish, Garlic Butter Kauai Shrimp on Celeriac & Potato Puree, with a Saffron Tomato Nage, Herb Oil, Sea Asparagus, Pea Shoots, Red and Yellow Tomato, Green Asparagus and Salmon Roe

$26

Grilled Tournedo of Beef on Ancient Grain Baguette Pâté Crostini with Truffle Scented Yukon Mashed Potatoes, Ratatouille, Brussel Sprouts and Red Wine Sauce

$26

**D**essert

A Daily Special Dessert
Featuring Chef Dan Wetter’s Patisserie Class

**B**everage
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.