Continental Luncheon Menu
March 30 to April 28, 2016

Choice of Starters
Soup & Sandwich: Soup and Sandwich Du Jour
Olive Oil Slow Poached Gravlax and Yukon Gold Vichyssoise Espuma, Perfumed with White Truffle Oil, and Garnished with House Baked Hard Tack Cracker, Salmon Roe, Cured Egg Yolk, Sea Asparagus
Quenelles of Chevre Cheese with Pesto Puree, Balsamic Reduction, Burgundy Fig, Grape Tomato, Orange, Fried Basil, Quinoa Granola, Shimeji Mushroom & Frisée Salad

Choice of Entrée:
Farm to Table: Cauliflower Puree, Grilled King Oyster Mushroom, Citrus Glazed Fennel, Artichoke, Brussel Sprouts, Puff Wild Rice, Caramelized Veggies, Fried Parmesan Polenta, & Herbed Olive Oil (Lacto Vegetarian)

Sous Vide Chicken Breast on Soft Rosemary Polenta, Italian Plum Tomato Sauce & Chicken Confit Hash and on Avocado Tomato and White Balsamic Salad, topped with Arugula Apple Slaw

$23

$24
Shiitake Crusted Island Catch with Roasted Fennel Arugula Pesto, Romesco Sauce, Lemon Butter Sauce, Blistered Tomatoes, Citrus Glazed Fennel, Sea Asparagus, Sugar Snap Peas & Saffron Risotto Cakes

$26

Grilled Striploin of Beef topped with Burgundy Butter and served with Mushroom Ragout, Chateau Potatoes, Fluted Mushroom, Artichoke, Blistered Tomato & Asparagus with Béarnaise Sauce

$27

Herb Crusted Lamb Loin and Grilled House Smoked Bacon served Port Wine Demi Sauce, Maui Onion Jam, Dauphinoise Potato, Caramelized Veggies, Brussel Sprouts and Asparagus

$27

**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