Summer
Asian Pacific Luncheon Menu
June 9 to June 26, 2015

Choice of Starters

Choice of One Item

Chinatown O’io-Char Siu Fish Cake and Kauai Shrimp
Jalapeno Pepper-Jicama-Cucumber-Onion Pickle Relish
Spiced Beet Puree

De-Constructed Bubu Arare Crusted Ahi Avocado Musubi and Grilled Peppered
Ahi with Thai Green Papaya Salad Soy Wasabi Aioli and Yuzu Miso Blend
(Additional $2 Charge)

Vietnamese Vegetarian Summer Roll with Do Chua (Pickled Carrots and Daikon),
Tamarind Avocado Spread and Spicy Peanut Dipping Sauce

Jasmine Tea Smoked Duck Breast with Poha Berry Chutney
Chinese Duck Spring Roll and Duck Slaw
Hoisin Tamarind Gastrique

Compressed Vanilla Infused Watermelon-Watercress Frisee Salad with Cucumber,
Tomato, Radish and Pickled Beets
Lemon Thyme Vinaigrette
Choice of Entrée

Pan Fried “Island Catch” and Pickled Cucumber-Radish Salad
  Carrot-Ginger Potato Puree and Steamed Choi Sum
  Candied Hijiki, Chiso Ponzu Syrup and Soy Wasabi Aioli
  $22

Asian Herb Marinated Sauteed Atlantic Salmon with Crispy Skin and Kauai Shrimp
  Charred Chinese cabbage, Spicy Pickled Corn Relish and Roasted Fingerling Potatoes
  Tumeric Tarragon Tobiko Nage
  $24

Lime-Ginger Infused Grilled Cornish Game Hen with Steamed Choi Sum and Watercress-Beansprout Namul, Tumeric Lemon Grass Rice and Thai Sweet Chili Drizzle
  $21

N.Y. Strip Loin with Three Mustard Glaze, Stella Bleu Cheese, Braised Baby Romaine,
  Charred Onion Roasted Garlic Wasabi Potato Puree and Red Wine Lemon Grass Infusion
  $25

Balsamic Chiso Marinated Grilled Portabella Mushroom, Stella Bleu Cheese, Braised Baby
  Romaine, Charred Onion Roasted Garlic Wasabi Potato Puree and Burgundy Mirin Syrup
  $20

Wok Fried Three Flavored Chicken Strips and Shrimps
  Choi Sum, Carrots, Shiitake Mushrooms, and Bell Peppers
  Steamed Jasmine Rice with Fried Garlic
  $23

Dessert
  A Daily Special Dessert
  Featuring Chef Dan Wetter’s Intermediate Baking 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.

Lunch Prepared By
Chef Warren Uchida & Students

Dining Room Service by
Instructor John Santamaria & Students

Desserts Prepared by
Chef Dan Wetter & Students