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

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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.
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 and 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 and 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