Summer 2016
Asian Pacific Luncheon Menu
June 2 to 24, 2016

**Choice of Starters**

*CHOICE OF ONE ITEM ONLY*

**Chinatown O’io-Char**

- Char Siu Fish Cake and Kauai Shrimp
- Gingered Lomi Tomato-Sea Asparagus Salad, Soy-Yuzu Beurre Blanc
- 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, Pickled Beets and Crumbled Bleu Cheese
- Lemon Thyme Vinaigrette and Star Anise-Balsamic Syrup

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*The Culinary Program at Kapiolani 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 Kapiolani Community College.

*Form of payment accepted are by cash, personal checks, credit cards and traveler's checks.*

*Mahalo for your continued support.*
Chicci's 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

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 Go Cook 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
Instructor John Santamaria & Students

Desserts Prepared by
Chef Dan Wetter & Students