

CELEBRITY CHEF'S REGIONAL HAWAIIAN SPECIALTY

JAMES McDONALD
EXECUTIVE CHEF
CONTEMPORARY PACIFIC CUISINE

TODAY'S FEATURE
"Macadamia Coconut Crusted Catch
with Thai Peanut Sauce, Sweet &
Sour Glaze and Tropical Salsa"



Photo: Terry Nowak-Cutford

A native of Philadelphia, Executive Chef James McDonald has lived in Hawaii since 1980. The "poster child" for Maui Community College's Culinary Arts Program, he is one of its most successful - and most award-winning! - graduates ever. After working with an international network of chefs in Hawaii and Europe, McDonald now oversees the kitchens at two multi-award-winning Lahaina restaurants, Pacific'O and I'o, and at a premier attraction, The Feast at Lele, all of which serve his signature Contemporary Pacific cuisine. He is well known for inventive flavor combinations and eye-popping presentations.

Voted Best Chef in the 1998 Maui News "Best of Maui" readers' poll, McDonald has also garnered international recognition. He has cooked at the Hilton Nagoya (Japan), on Norwegian Cruise Lines luxury ship Dynasty, and at Selfridges & Co. in London. In December 2001, he fulfilled a long-standing dream when he cooked "Hawaiian Christmas Dinner" at the prestigious James Beard House in New York City. He received a standing ovation for his efforts!

Perhaps most prestigious of all is his membership in the Center for Culinary Development, a San Francisco-based organization. The only chef outside of San Francisco ever invited to join, he has participated in "brainstorming" sessions designed to develop future products for industry giants Eggo Waffles and Lender's Bagels.

CELEBRITY CHEF'S REGIONAL HAWAIIAN SPECIALTY

PIET WIGMANS
RETURNS TO THE BIG ISLAND AS
MAUNA KEA RESORT EXECUTIVE CHEF

TODAY'S FEATURE
"Grilled Pork Tenderloin
with Lehua Honey Sour Plum Glaze"



KOHALA COAST, HAWAII - Piet Wigmans, who helped open the CanoeHouse in 1985, returns to the Big Island July 7 to take the position of Executive Chef for Mauna Kea Resort. A 40-year veteran of the culinary world, Chef Wigmans began his career in the Netherlands. He has worked for prestigious hotels such as the Regent of Fiji, the Halekulani, Mauna Lani Bay Hotel & Bungalows, Southampton Princess Hotel in Bermuda and Wyndham Key West Resorts in Florida. His years of experience in quality resort settings make Wigmans one of the most qualified and sought-after professionals in the field.

As Resort Executive Chef, Wigmans will be responsible for the culinary provisions in ten restaurants at both Mauna Kea Beach Hotel and Hapuna Beach Prince Hotel, including the award-winning Coast Grille and fine dining room The Batik.

"We are fortunate that Piet is coming back to Hawaii," says General Manager Hotel Operations Charles Park. "He is the kind of person who can make a difference. He was instrumental in making Mauna Lani's restaurants successful and I am confident he can do the same thing for us."

CELEBRITY CHEF'S REGIONAL HAWAIIAN

SPECIALTY

TODAY'S FEATURE

"Paniolo Ribs with Halimaile Barbecue
Sauce and Crispy Onion Strings"



CHEF BEVERLY GANNON "QUEEN MOTHER" OF HAWAII' REGIONAL CUISINE

Beverly Gannon is acclaimed for being one of the 12 original founders of the Hawai'i Regional Cuisine movement. As chef/owner of Halimaile General Store and Joe's Bar & Grill in Wailea, Beverly creates stylish, down-home menus bursting with island-fresh ingredients and flavors that define her particular style.

In 1985, she started her popular catering company, then called Fresh Approach and now called Celebrations Catering. In 1987, the Gannons took over the lease for the old Halimaile General Store, once a plantation store for Upcountry pineapple workers. They kept the name and opened the doors in 1988. The Store, as Bev calls it, has been incredibly popular since day one.

The savory, island-fresh cuisine at The Store has been a smash hit with locals, visitors and critics since opening day, and so has Chef Bev. She has landed numerous awards for her culinary accomplishments, including *Honolulu* magazine's coveted Hale 'Aina Award (2003, 2002, 2001, 1999) and she was voted Maui's Best Chef in 1997 by readers of *The Maui News*. Among her many television appearances, Bev has appeared on NBC's *Today Show*, the PBS series *Hawai'i Cooks With Roy Yamaguchi*, and was honored as one of the *Great Chefs of Hawai'i*, a series on the Discovery Channel. She was also an integral part of the Fairmont Kea Lani Maui Food & Wine Masters and has been paired with such exceptional chefs – and good friends – as Nobu Matsuhisa and Dean Fearing.

MCUA-D-3

CELEBRITY CHEF'S REGIONAL HAWAIIAN

SPECIALTY

TODAY'S FEATURE

"Togarashi Glazed Salmon
with Macadamia Nut Oil Drizzle"



FRED DEANGELO EXECUTIVE CHEF & PARTNER TIKI'S GRILL & BAR

Fred DeAngelo says Tiki's Grill & Bar's casual yet creative dishes will be sprinkled with regional flavors and ingredients and served with Aloha. Well-respected in Hawai'i's culinary community, DeAngelo joins Tiki's Grill & Bar after serving as Executive Chef at Palomino restaurant for the past five years. Under his direction, Palomino was named "Top Oahu Restaurant" by *Honolulu* magazine's Hale Aina Awards for 1999, 2000 and 2001 and one of "America's Top Restaurants" by the prestigious Zagat Survey.

DeAngelo also served as Restaurant Chef at the Hyatt Regency Maui for four years and was part of the opening team of the Hyatt Regency Kauai Resort in 1990, behind the stoves at Dondero's Italian Restaurant. His culinary experience also includes Sous Chef at The Black Orchid and Gaylord's at Kilohana on Kauai.

DeAngelo is an active member of the *Chaine des Rôtisseurs*, American Culinary Federation, Honolulu Chef de Cuisine, Les Amis d'Escoffier Society of Hawaii, and the Hawaii Visitors and Convention Bureau's "Chefs of Aloha," Hawai'i's Cuisine on Tour. His culinary career has taken him around the world. DeAngelo's with the Chefs of Aloha program have included Auckland, New Zealand, Vancouver, British Columbia, and various cities around the Continental United States. He also had the honor of hosting a dinner at The James Beard House in New York City, an opportunity offered only to a highly select group of chefs.

Born in Florida, DeAngelo moved to Hawaii in 1972 and graduated from the Kamehameha Schools.

MCUA-D-4

CELEBRITY CHEF'S REGIONAL HAWAIIAN SPECIALTY

CHEF WILHELM PIRNGRUBER
EXECUTIVE CHEF
HILTON WAIKOLOA VILLAGE

Wilhelm Pirngruber joined the Hilton Waikoloa Village in 1993 as Executive Chef. He is the most widely recognized Chef on the Kohala Coast, recently representing the Hawaii Visitors Bureau as the "2001 Chef of Aloha" at the prestigious Aspen Food and Wine Festival.

At the age of fifteen, Chef Pirngruber began his formal Chef apprenticeship in his native Austria. His extensive travels have enabled him to delight dignitaries around the world from the kitchens of five star hotels in Switzerland, Germany, Mexico, Chile, Puerto Rico and Chicago. Before joining Hilton, Chef Pirngruber was Regional Chef for Hyatt Resorts Hawaii.

From 1998-2001, Chef Pirngruber was President of the American Culinary Federation, Kona-Kohala Chapter. In 1998 and 2000, he was recognized by a panel of his peers as "Chef of the Year". In 2000, he was awarded the President's Medallion, recognizing his efforts in promoting the culinary trade on a National level. He was one of three Chefs selected nationwide to represent Blue Diamond Almonds for their national ad campaign.

Chef Pirngruber is not a stranger to Culinary Olympic Competition. In 1996, he was the only Chef from the State of Hawaii to capture Gold and Bronze Medals in International Culinary Olympics held in Berlin, Germany. His culinary artistry of a Manta Ray and Dolphin Sculpture is currently on display at the Kamuela Provision Company restaurant.



TODAY'S FEATURE

"Hawaiian Seafood Pot-au-Feu"

CELEBRITY CHEF'S REGIONAL HAWAIIAN SPECIALTY

WARREN UCHIDA
EXECUTIVE SOUS CHEF
THE ROYAL HAWAIIAN HOTEL

At his mother's suggestion, Warren Uchida took up culinary classes while enrolled at Kaipolani Community College.

Chef Uchida is currently the Executive Sous Chef at the luxurious 526-room Royal Hawaiian Hotel. He is responsible for the hotel's signature restaurant, The Surf Room, located on world-famous Waikiki beach.

The most important step in cooking to Uchida is to jazz up a dish with the right spices. "If a dish isn't seasoned just right, it won't live up to its full potential. Spices are the key to cooking," says Uchida. As the new "spice chef" at The Royal Hawaiian, Uchida intends to make good use of the hotel's 200 sq. ft. herb garden and plans to add a few of his own special herbs.

Uchida is actively involved with "Cuisines of the Sun", a yearly culinary expo held at the Mauna Lani Bay Hotel. He has appeared as a guest on board the Queen Elizabeth II and in a segment of the television program, "Chefs in Paradise". In 1987, won a bronze medal in a seafood competition and has shared his culinary talents at various cooking demonstrations. Uchida is an active member of the American Culinary Federation-Chefs de Cuisine, Honolulu Chapter.



TODAY'S FEATURE

"Pan-Seared Sea Scallops,
Tender Wheat-Crab-Avocado Salad,
Herb-Shallot Vinaigrette"

CELEBRITY CHEF'S REGIONAL HAWAIIAN

SPECIALTY

DARRYL FUJITA
EXECUTIVE CHEF HALEKULANI ON
THE BEACH AT WAIKIKI

TODAY'S FEATURE
*Sautéed Red Snapper with
Shimeji Mushrooms,
French Green Beans and Hearts of Palm
with Herb Butter*

Darryl Fujita was born and raised in East Oahu and began his career in the hospitality industry when he joined Halekulani in 1984. Through years of training with some of the world's best chefs and executives, Fujita rose to executive chef of the Halekulani in 1997 and in July 2002, Fujita expanded his responsibilities as the Chef de Cuisine of Orchids restaurant.

Unlike many chefs who mentored under European chefs' abroad, Chef Fujita apprenticed in his backyard, in the kitchens of Halekulani. He trained under the hotel's top chefs and orchestrated culinary events and workshops with the legendary Le Cordon Bleu School and master chefs from North America, Japan and Bangkok.

Chef Darryl, who has always had a passion for cooking, attributes his aspirations and accomplishments to the opportunities of working with good people. "I credit everyone who was inspirational to my professional growth as I learned something from each of them. It's a matter of respect."

Chef Fujita favors the classic preparation of cooking and features local products as much as possible. He never compromises on fresh ingredients, which is evident with the two to three daily deliveries of fresh fish.





CLASSIC HOT & COLD STARTERS,

SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waima Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Moloka'i Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarabits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Crostons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Heartland Prime Rib Roast, Pan Gravy and Creamy Horseradish Sauce
Flame-Roasted Sweet Corn & Peppers, Double-Baked Potato

Linguine alle Vongole
Thin Noodles with White Clam and Pinot Grigio Wine Sauce

Vegetarian - Baja Vegetable Enchiladas
Filled with Beans and Avocados
Baked with Tomatillo Salsa and Three Cheeses

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Panlolo Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

Kahlúa Mousse Gâteau
Lilikoi-Cherry Coulis

Raspberry Soufflé, Orange Curacao Sauce

No Sugar Added Coconut Cheesecake
Mango Sauce

Macadamia Nut Crème Brûlée
Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate, Macadamia Nut Ice Cream
Lemon, Strawberry, Kiwi Sherbet Peach Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



CLASSIC HOT & COLD STARTERS, SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waimea Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Moloka'i Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Crostons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Broiled Lobster Tail with Drawn Butter
Saffron Risotto and Grilled Island Vegetables

Spaghetti Carbonara
Pancetta Bacon and Green Asparagus Tips

Vegetarian - Grilled Portobello Mushroom, Polenta Crescents and Willed Spinach
Soft-Baked Garlic and Toasted Pine Nuts

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Panico Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

Bittersweet Espresso Pot de Crème
Cointreau Liqueur Sauce

Grand-Marnier Soufflé
Crème Anglaise

No Sugar Added Marble Cheesecake, Strawberry Coulis

Macadamia Nut Crème Brûlée

Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate, Butter Pecan Nut Ice Cream
Apricot, Raspberry, Cassis Sherbet Chocolate Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



CLASSIC HOT & COLD STARTERS, SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waimoa Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Moloka'i Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Croûtons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Garlic-Spiked Roast Leg of Lamb, Rosemary Glaze
Sautéed Green Beans and Lemon-Baked Potatoes

Fettuccine Puttanesca
Tossed in a Zesty Tomato, Garlic, Capers and Anchovy Salsa

Vegetarian - Mediterranean-Stuffed Zucchini Boat
Baked with Morray Sauce

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Panlole Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

Trio of Chocolate Mousse Torte
Tropical Fruit Compote

Mocha Soufflé, Chocolate Fudge Sauce

No Sugar Added Marble Fruit Tartlets on Exotic Fruit Coulis

Macadamia Nut Crème Brûlée

Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate, Rocky Road Ice Cream

Orange, Champagne, Blueberry Sherbet Pineapple Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



CLASSIC HOT & COLD STARTERS,

SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waimāea Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Molokai Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Croûtons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Ossobuco | Gremolata, Grilled Polenta
Sprinkled with Minced Parsley and Lemon Zest

Lobster Ravioli
Baked in Sherry Cream with Fennel and Artichokes

Vegetarian - Hawaiian Shepherd's Pie
Volcano-Grown Veggies Baked under a Sweet Molokai Potato Crust
Macadamia Nut Pesto Drizzle

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Paniolo Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

Imperial Orange Grand Marnier Cake
Guava Sauce

Marble Chocolate-Hazelnut Soufflé
Kahlúa Coffee Sauce

No Sugar Added Raspberry-Chocolate Tart on Crème Bavoise

Macadamia Nut Crème Brûlée
Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate, Neapolitan Ice Cream
Passion Fruit, Cherry, Pineapple Sherbet Vanilla Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



America™
FREESTYLE CRUISING™

CLASSIC HOT & COLD STARTERS,

SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waimāea Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Molokai Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Croûtons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Macadamia Nut-Crusted Pork Loin Roast
with Guava Demi-Glace
Hawaiian Blue Sweet Mashers and Island Vegetables

Tortellini al Formaggio alla Conti
Cheese-Stuffed Pasta Tossed in Ham, Green Peas and Parmesan Cheese Cream

Vegetarian – Soy Beef Burrito Rolled with Guacamole
Baked with Chipotle-Chili Sauce and Monterey Jack Cheese, Mexican Salsa and Refried Beans

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Panico Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

White Chocolate Strawberry Marquise, Kona Coffee Caramel Sauce

Dark Chocolate Soufflé
Raspberry Purée

No Sugar Added Pineapple Mousse Pie
Coconut Sauce

Macadamia Nut Crème Brûlée
Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate and Ginger Ice Cream
Peach, Rainbow, Passion Fruit Sherbet Banana Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



CLASSIC HOT & COLD STARTERS,

SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Culantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Waimoa Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Molokai Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage

Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Crostons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Roast Fillet of Beef Wellington with Port Wine Glaze
Croquettes Potatoes and Green Asparagus

Cannelloni Piacentini
Pasta Tubes Filled with Minced Turkey
Ricotta Cheese, Spinach and Parmesan Cheese

Vegetarian – Soft-Fried Eggplant, Sun-Ripened Tomatoes and Mozzarella Cheese
Baked with Tuscan Spiced-Bread Crumbs and Fresh Basil

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Paniolo Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marrinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

Baked Alaska
Tangerine-Apricot Sauce

Wild Berries Soufflé
English Cream

No Sugar Added Chocolate-Lemon Cake
Peach and Raspberry Purée

Macadamia Nut Crème Brûlée

Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate and Coffee Ice Cream
Pineapple, Rainbow, Champagne Sherbet Strawberry Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce



CLASSIC HOT & COLD STARTERS, SOUPS AND SALADS

Pickled Tiger Prawn Cocktail
Pineapple-Cilantro Salsa

Spicy Hawaiian Beef & Long Rice Noodle Salad
Lemongrass-Mint Vinaigrette

Fine Venison Pâté
Sun-Dried Cranberries and Cumberland Sauce

Kalua Duckling Pot Stickers
Roasted Walmea Corn
Charred Pearl Onions and Plum-Papaya Dipping Sauce

Crisp-Fried Veggie Rolls
Papaya-Pesto Dip

Gingered Crabmeat Fritters
Guava-Mustard Sauce

Curried Mussel and Molokai' Sweet Potato Chowder

Caramelized Maui Onion Soup
Three Cheese Rarebits

Whaler's Bean Pot and Portuguese Sausage
Hawaiian Lobster and Pumpkin Bisque

Gazpacho of Avocado, Mango and Papaya

Spinach Salad
Island-Flavored Duck Confit & Honey Mustard Dressing

Avocado Caesar Salad
Herbed Crostons and Parmesan Cheese Flakes

Volcano-Grown Butter Lettuce
Lokelani Tomatoes and Papaya Seed Dressing

ENTRÉES AND OTHER SPECIALTIES

Roast Island Duck with Orange-Hoisin Sauce
Wild Rice Pilaf, Braised Red Cabbage and Snow Peas

Lasagna alla Bolognese

Vegetarian - Mediterranean Vegetables and Feta Cheese Strudel
Pumpkin Cream, Tomato Coulis and Toasted Pine Nuts

Grilled Free-Range Chicken Breast

Thai Coconut Chicken Curry
Basmati Rice and Cucumber Salad

Sautéed Mahi Mahi
Mango Salsa, Sweet Potato Mashers and Vegetables

Grilled Panico Striploin Steak
Herb Butter, Green Beans and French Fries

Baked Turkey Parmigiana
Marinara Sauce and Fettuccine Alfredo

ALWAYS AVAILABLE

Baked Potato with Condiments
Market-Fresh Vegetables

DESSERTS AND HOT & COLD SWEETS

Selection of Domestic & Imported Cheeses
Island Mango Chutney

White & Dark Chocolate Delight, Tropical Fruit Sauce

No Sugar Added Strawberry-Guava Gâteau
Bittersweet Chocolate Sauce

Cappuccino Soufflé
Irish Cream

Macadamia Nut Crème Brûlée

Classic Hawaiian Coconut Cream Pie

Kona Coffee Cheesecake
Plantation Caramel Sauce

Vanilla, Strawberry, Chocolate, Rum Raisin Ice Cream

Coconut, Lime, Pineapple Sherbet Mixed Berry Frozen Yogurt

Chocolate Fudge Sauce - Butterscotch Sauce - Raspberry Sauce