



International Cuisine with the Renaissance Room Spring Term  
Presented by the Culinary Arts and Hospitality Management Students  
Our \$12.00 price include your choice of a soup or salad, an entree and dessert.

## ***HAWAII***

Week Nine

Amuse Bouche:  
**Spam Musubi**

.....

**Mango Carrot Soup**

or

**Baby Artichoke Salad with Tomato-Chile Water Vinaigrette**

or

**Learning Garden Salad**

Your choice of red wine vinaigrette or blue cheese dressing

.....

**Caramelized Salmon with Orange Shoyu Glaze**  
Lemongrass Beurre Blanc, Balsamic-Soy Glaze  
Sauteed Mixed Vegetables & Fried Basil Leaves  
Steamed Japanese Rice

**Macadamia Nut-Crusted Mahimahi**

with Wasabi Cream Sauce  
Sauteed Mixed Vegetables  
Steamed Japanese Rice

**Saimin & Teriyaki Meat Sticks**

Noodles in broth, with Japanese fish cake and Char Sui Pork  
topped with teriyaki beef skewers

### **DESSERT:**

Pineapple Fritter with Maui Mango Sauce  
Asian Pear and Macadamia Wontons