



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

HAWAII

Week Nine (May 30, 31, June 1)
Closed May, 29th, Holiday

Amuse Bouche:
Spam Musubi

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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

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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

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DESSERT:

Pineapple Fritter with Maui Mango Sauce
Asian Pear and Macadamia Wontons