



The Leis Family Class Act Restaurant Fall 2017 Menus

**The Leis Family Class Act Restaurant is open for lunch Wednesday and Friday
from 11:00 a.m. to 12:30 p.m.**

Please reserve online through Open Table or call 984-3280.

\$31 to \$43 per person – Four Course Prix Fixe Menu

Includes choice of appetizer/salad, soup, choice of entrée, and a “decadent” or light dessert.

Please note, menu is subject to change without notice.

August 30th & September 1st - American Influence Menu

Pastrami Cured Salmon & Crème Fraiche Ice Cream Sandwich with Lemon Relish

Roasted Beets, Compressed Apples, Goat Cheese Coulis,
Candied Macadamia Nuts & Carrot Vinaigrette

Wild Mushroom Cappuccino

Entrées

Almond Crusted Fish & Citrus Brown Butter - \$43

Pancetta Wrapped Grilled Pork Tenderloin, Roasted Granny Smith Vanilla Apples,
Parsley Potatoes, Shaved Green Goddess Vegetable Slaw - \$36

Red Wine Braised Short Ribs, Yukon Gold Puree, Horseradish Cream - \$38

Parsnip Agnolotti, Oven Dried Tomatoes, Hamakua Mushrooms, Swiss Chard & Parmesan Broth - \$32

Dessert

Strawberry Shortcake
with Blueberry Sour Cream Sherbet

The Leis Family Class Act Restaurant Fall 2017 Menus

September 8th, 13, & 15th - Latin Influence Menu

Fresh Corn and Goat Cheese Tamale, Shrimp Ceviche and Verde Sauce
Baby Romaine, White Anchovies, Roasted Jalapeño Caesar Dressing, Pickled Onions and Cornbread Croutons
Black Bean Soup, Poblano Crema and Charred Red Onion Salsa

Entrées

Crispy Duck, Mole Negro, Purple Sweet Potato Puree - \$37

Seared Diver Scallops, Passion Fruit Butter, Calabacita - \$43

Cuban Steak, Sour Orange Mojo, Chimol and Drunken Beans - \$37

Spinach Stuffed Chile Relleno, Butternut Squash Risotto, Cotija Cheese - \$32

Dessert

Mini Coconut Doughnuts, Spiced Infused Chocolate Sauce
and Pineapple Compote, Mint Macadamia Nut Pesto

The Leis Family Class Act Restaurant Fall 2017 Menus

September 20th & 22nd - Italian Influence Menu

Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast and Sea Salt
Grilled Zucchini Roulade, Prosciutto, Goat Cheese, Eggplant Confit and Gazpacho Sauce
Butternut Squash Soup with Brown Butter Crème Fraiche

Entrées

Pine Nut Crusted Fish with Tomato Caper Basil Butter \$43

Open Face Lamb Shank and Spinach Ravioli,
Point Reyes Blue Cheese Cream, Local Tomato Coulis - \$37

Barolo Braised Short Ribs,
Creamy Polenta and Gremolata - \$37

Yukon Gold Potato Gnocchi, Ali`i Mushroom Bolognese
Shaved Parmigiano Reggiano and Parsley Pesto \$32

Dessert

Poached Pear in Puff Pastry
with Tiramisu Gelato and Pear Williams Sabayon

The Leis Family Class Act Restaurant Fall 2017 Menus

September 27th & 29th – Moroccan Influence Menu

Grilled Octopus, Confit Potato, Tangerine, and Tomato Jam
Compressed Melons, Feta Cheese, Preserved Lemon Yogurt, Marcona Almonds, Mint Gel
Carrot Cardamom Soup, Ginger Foam

Entrées

Braised Lamb Shank Tagine,
Pearl Onion, Heirloom Carrots, Dates, Ginger and Saffron - \$39

Fish and Shellfish Baked in Paper,
Tomato, Olives, Preserved Lemon and Couscous - \$40

Grilled Spiced NY Steak,
Heirloom Tomato Salad, Harissa Butter and Pumpkin Puree- \$37

Kabocha Pumpkin Crepe,
Preserved Lemon Honey Yogurt -\$32

Dessert

Gulab Jamun, Milk Dumplings Soaked in
Rose Flavored Syrup, and Cardamom Ice Cream

The Leis Family Class Act Restaurant Fall 2017 Menus

October 4th, 6th & 11th - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

Red Wine Poached Pear, Radicchio, Point Reyes Blue Cheese,
Pear Chip and Spiced Macadamia Nuts

Tomato Bisque with Herb Pistou

Entrées

Crispy Skin Seared Salmon,
Warm Pink Lentils, Radish Salad, and Montpellier Butter - \$40

Filet Mignon,
Hamakua Mushrooms, Gratin Potatoes and Béarnaise - \$43

Crispy Duck Confit,
Truffle Potato Puree and Orange Gastrique - \$37

Artichoke, Spinach, Mushroom, Gruyère Crêpe with
Tomato Confit, and Crème Fraiche - \$32

Dessert

Religieuse: Coffee Cream Puff
with Cocoa Nib Streusel, Hazelnut Ice Cream

The Leis Family Class Act Restaurant Fall 2017 Menus

October 25th - American Influence Menu

Pastrami Cured Salmon and Crème Fraiche Ice Cream Sandwich with Lemon Relish
Roasted Beets, Compressed Apples, Goat Cheese Coulis,
Candied Macadamia Nuts and Carrot Vinaigrette
Wild Mushroom Cappuccino

Entrées

Almond Crusted Fish & Citrus Brown Butter -\$43

Pancetta Wrapped Grilled Pork Tenderloin, Roasted Granny Smith Vanilla Apples,
Parsley Potatoes, Shaved Green Goddess Vegetable Slaw - \$36

Red Wine Braised Short Ribs, Yukon Gold Puree & Horseradish Cream - \$38

Parsnip Agnolotti, Oven Dried Tomatoes, Hamakua Mushrooms, Swiss Chard & Parmesan Broth - \$32

Dessert

Chocolate Fudge S'mores
with Strawberry Compote, Salted Caramel Ripple Ice Cream

The Leis Family Class Act Restaurant Fall 2017 Menus

November 1st & 3rd – Latin Influence Menu

Fresh Corn and Goat Cheese Tamale, Shrimp Ceviche and Verde Sauce
Baby Romaine, White Anchovies, Roasted Jalapeno Caesar Dressing, Pickled Onions and Cornbread Croutons
Black Bean Soup, Poblano Crema and Charred Red Onion Salsa

Entrées

Crispy Duck,
Mole Negro, Purple Sweet Potato Puree - \$37

Seared Diver Scallops,
Passion Fruit Butter, Calabacita - \$43

Cuban Steak,
Sour Orange Mojo, Chimol and Drunken Beans - \$37

Spinach Stuffed Chile Relleno,
Butternut Squash Risotto, Cotija Cheese - \$32

Dessert

Tres Leches Cake, Crispy Coconut Dacquoise,
Mango Gelee, and Lime Fluid Gel

The Leis Family Class Act Restaurant Fall 2017 Menus

November 8th - Moroccan Influence Menu

Grilled Octopus, Confit Potato, Tangerine, and Tomato Jam
Compressed Melons, Feta Cheese, Preserved Lemon Yogurt, Marcona Almonds, Mint Gel
Carrot Cardamom Soup, Ginger Foam

Entrées

Braised Lamb Shank Tagine,
Pearl Onion, Heirloom Carrots, Dates, Ginger and Saffron - \$39

Fish and Shellfish Baked in Paper,
Tomato, Olives, Preserved Lemon and Couscous - \$40

Grilled Spiced NY Steak,
Heirloom Tomato Salad, Harissa Butter and Pumpkin Puree- \$37

Kabocha Pumpkin Crepe,
Preserved Lemon Honey Yogurt -\$32

Dessert

Gulab Jamun, Milk Dumplings Soaked in
Rose Flavored Syrup, and Cardamom Ice Cream

The Leis Family Class Act Restaurant Fall 2017 Menus

November 15th & 17th - Italian Influence Menu

Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast and Sea Salt
Grilled Zucchini Roulade, Prosciutto, Goat Cheese, Eggplant Confit and Gazpacho Sauce
Butternut Squash Soup with Brown Butter Crème Fraiche

Entrées

Pine Nut Crusted Fish,
with Tomato Caper Basil Butter \$43

Open Face Lamb Shank and Spinach Ravioli,
Point Reyes Blue Cheese Cream, Local Tomato Coulis - \$37

Barolo Braised Short Ribs,
Creamy Polenta and Gremolata - \$37

Yukon Gold Potato Gnocchi, Ali`i Mushroom Bolognese,
Shaved Parmigiano Reggiano and Parsley Pesto \$32

Dessert

Baked Pistachio Vacherin
filled with Pistachio Cremeux, served with Raspberry Sorbetto

The Leis Family Class Act Restaurant Fall 2017 Menus

November 22nd, 29th & December 1st - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

Red Wine Poached Pear, Radicchio, Point Reyes Blue Cheese
Pear Chip and Spiced Macadamia Nuts

Tomato Bisque with Herb Pistou

Entrées

Crispy Skin Seared Salmon,
Warm Pink Lentils, Radish Salad, and Montpellier Butter - \$40

Filet Mignon,
Hamakua Mushrooms, Gratin Potatoes and Béarnaise - \$43

Crispy Duck Confit,
Truffle Potato Puree and Orange Gastrique - \$37

Artichoke, Spinach, Mushroom, Gruyère Crêpe with
Tomato Confit, and Crème Fraiche - \$32

Dessert

Éclair Medley filled with 3 different crèmes
paired with a selection of fruit sorbets

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GRAND FINALE – WINE DINNER DECEMBER 6TH

6:00PM

MENU:
To Be Announced

Price: \$140

*** Reservations are limited and are now open ***