



UNIVERSITY of HAWAII®
MAUI COLLEGE
 CULINARY ARTS PROGRAM

Spring 2017



The Leis Family Class Act is open Wednesday and Friday for lunch from 11:00am to 12:30pm. Reserve online through Open Table or call (808)984-3280. \$30 to \$42 per person for Four Course Prix Fix Menu (subject to change)

American Influence Menu ~ January 20th, 25th, & 27th

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

Soup: Wild Mushroom Cappuccino

Salad: Roasted Beets, Sous Vide Apples, Goat Cheese Coulis, Candied Macadamia Nuts, & Carrot Vinaigrette

Entrées: Almond Crusted Fish & Citrus Brown Butter \$41 – Crispy Pork Belly, Roasted Granny Smith Vanilla Apples, Shaved Vegetable Slaw, & Herb Biscuit \$33 – Red Wine Braised Short Ribs, Yukon Gold Puree, & Horseradish Cream \$36 – Parsnip Agnolotti, Hamakua Mushrooms, Swiss Chard, & Parmesan Broth \$30

Decadent Dessert: Old Fashioned Chocolate Cake, Salted Caramel Sauce and Raspberry Swirl Ice Cream

Lite Dessert: Mango Sorbet and Mint and Strawberry Compote

Latin Influence Menu ~ February 1st & 3rd

Appetizer: Fresh Corn and Goat Cheese Tamale, Shrimp Ceviche and Verde Sauce

Soup: Black Bean Soup, Poblano Crema, & Charred Red Onion Salsa

Salad: Baby Romaine, Roasted Jalapeno Caesar Dressings, Pickled Onions, & Cornbread Croutons

Entrées: Crispy Duck, Mole Negro, Purple Sweet Potato Puree \$36 – Seared Diver Scallops, Passion Fruit Butter, Calabacita \$42 – Cuban Steak, Sour Orange Mojo, Chimol, & Drunken Beans \$35 – Spinach Stuffed Chile Rellano, Butternut Squash Risotto, Cotija Cheese \$31

Decadent Dessert: Dulce de Leche and Spiced Chocolate Mousse, Crispy Caramel Pearls, Sweet Sablee Crust and Cinnamon Vanilla Sauce.

Lite Dessert: Coconut Sorbet and Roasted Pineapples

Italian Influence Menu ~ February 8th & 10th

Appetizer: Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast, & Sea Salt

Soup: Butternut Squash Soup with Brown Butter Crème Fraiche

Cold Appetizer: Grilled Zucchini Roulade, Prosciutto, Goat Cheese, Eggplant Confit, & Gazpacho Sauce

Entrées: Pine Nut Crusted Fish with Tomato Caper Basil Butter \$41 – Open Face Lamb Shank & Spinach Ravioli, Point Reyes Blue Cheese Cream, & Local Tomato Coulis \$35 – Barolo Braised Short Ribs, Creamy Polenta, and Gremolata \$36 – Yukon Gold Potato Gnocchi, Ali'i Mushroom Bolognese, Shaved Parmigiano Reggiano, & Parsley Pesto \$31

Decadent Dessert: Hazelnut Dacquoise, Marscarpone Mousse, Cocoa Nib Streusel & Tiramisu Gelato

Lite Dessert: Roasted Pear Sorbetto

Moroccan Influence Menu ~ February 15th & 17th

Appetizer: Grilled Octopus, Confit Potato, Tangerines & Tomato Jam

Soup: Carrot Cardamom Soup, Ginger Foam

Salad: Compressed Melons, Feta Cheese, Preserved Lemon Yogurt, Marcona Almonds, Mint Gel

Entrées: Seafood Tagine Baked in Paper, Tomato, Olives, Preserved Lemon, & Couscous \$39 – Grilled Spiced NY Steak, Harissa Butter, & Pumpkin Puree \$35 – Braised Lamb Shank, Pearl Onion, Heirloom Carrots, Dates, Ginger, Saffron \$38 – Kabocha Pumpkin Crepe, Preserved Lemon Honey Yogurt \$30

Decadent Dessert: Poached Stone Fruit in Cardamom Syrup, Ghoriba (Semolina Coconut Cookies) and Curry Ice Cream

Lite Dessert: Orange and Orange Water Sorbet with Spiced Shortbread

French Influence Menu ~ February 24th & March 1st

Appetizer: Scallop and Shrimp Gratin, Mushroom Duxelles, Leeks, & Pernod

Soup: Tomato Bisque with Herb Pistou

Salad: Red Wine Poached Pear, Radicchio, Point Reyes Blue Cheese, Pear Chip & Spiced Macadamia Nuts

Entrées: Seared Salmon, Parsnip Puree, Beluga Lentil Salad, & Montpellier Butter \$38 – Filet Mignon, Hamakua Mushrooms, Gratin Potatoes, & Béarnaise Sauce \$42 – Crispy Duck Confit, Gratin Potatoes, & Orange Gastrique \$36 – Artichoke, Spinach, Mushroom, & Gruyère Cheese Crêpe \$30

Decadent Dessert: Crème Brulee in a Ginger Filo Tulip and Blackberry Sorbet

Lite Dessert: Sour Cream with Fresh Raspberry



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American Influence Menu ~ March 15th & 17th

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

Soup: Wild Mushroom Cappuccino

Salad: Roasted Beets, Sous Vide Apples, Goat Cheese Coulis, Candied Macadamia Nuts, & Carrot Vinaigrette

Entrées: Almond Crusted Fish & Citrus Brown Butter \$41 – Crispy Pork Belly, Roasted Granny Smith Vanilla Apples, Shaved Vegetable Slaw, & Herb Biscuit \$33 – Red Wine Braised Short Ribs, Yukon Gold Puree, & Horseradish Cream \$36 – Parsnip Agnolotti, Hamakua Mushrooms, Swiss Chard, & Parmesan Broth \$30

Decadent Dessert: Vanilla Bean Marshmallow Chocolate S'More with Homemade Graham Cracker Crust Salted Caramel Ice Cream & Strawberry Syrup

Lite Dessert: Strawberry and Chocolate Sherbet

Latin Influence Menu ~ March 22nd & 24th

Appetizer: Fresh Corn and Goat Cheese Tamale, Shrimp Ceviche and Verde Sauce

Soup: Black Bean Soup, Poblano Crema, & Charred Red Onion Salsa

Salad: Baby Romaine, Roasted Jalapeno Caesar Dressings, Pickled Onions, & Cornbread Croutons

Entrées: Crispy Duck, Mole Negro, Purple Sweet Potato Puree \$36 – Seared Diver Scallops, Passion Fruit Butter, Calabacita \$42 – Cuban Steak, Sour Orange Mojo, Chimol, & Drunken Beans \$35 – Spinach Stuffed Chile Rellano, Butternut Squash Risotto, Cotija Cheese \$31

Decadent Dessert: Fried Pineapple Fritter, Sour Cream Sorbet, Mango Fluid Gel Coconut Tuiles and Mint Macadamia Nut Sweet Pesto

Lite Dessert: Coconut Sorbet and Mini Pineapple Churros

Italian Influence Menu ~ April 5th & 7th

Appetizer: Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast, & Sea Salt

Soup: Butternut Squash Soup with Brown Butter Crème Fraiche

Cold Appetizer: Grilled Zucchini Roulade, Prosciutto, Goat Cheese, Eggplant Confit, & Gazpacho Sauce

Entrées: Pine Nut Crusted Fish with Tomato Caper Basil Butter \$41 – Open Face Lamb Shank & Spinach Ravioli, Point Reyes Blue Cheese Cream, & Local Tomato Coulis \$35 – Barolo Braised Short Ribs, Creamy Polenta, and Gremolata \$36 – Yukon Gold Potato Gnocchi, Ali'i Mushroom Bolognese, Shaved Parmigiano Reggiano, & Parsley Pesto \$31

Decadent Dessert: Poached Pear in Puff Pastry, Zuppa Inglese, Pear William Syrup and Pistachio Gelato

Lite Dessert: Roasted Almond Milk Sorbetto

Moroccan Influence Menu ~ April 12th

Appetizer: Grilled Octopus, Confit Potato, Tangerines, Watercress, Olive Oil, & Tomato Jam

Soup: Carrot Cardamom Soup, Ginger Foam

Salad: Compressed Melons, Feta Cheese, Preserved Lemon Yogurt, Marcona Almonds, Mint Gel

Entrées: Seafood Tagine Baked in Paper, Tomato, Olives, Preserved Lemon, & Couscous \$39 – Grilled Spiced NY Steak, Harissa Butter, & Pumpkin Puree \$35 – Braised Lamb Shank, Pearl Onion, Heirloom Carrots, Dates, Ginger, Saffron \$38 – Kabocha Pumpkin Crepe, Preserved Lemon Honey Yogurt \$30

Decadent Dessert: Almond Orange Blossom Water M'Hanncha (Filo Pastry and Almond Filling) Cardamom Ice Cream, Apricot Fluid Gel

Lite Dessert: Blood Orange Sorbet

French Influence Menu ~ April 19th, 26th, & 28th

Appetizer: Scallop and Shrimp Gratin, Mushroom Duxelles, Leeks, & Pernod

Soup: Tomato Bisque with Herb Pistou

Salad: Red Wine Poached Pear, Radicchio, Point Reyes Blue Cheese, Pear Chip & Spiced Macadamia Nuts

Entrées: Seared Salmon, Parsnip Puree, Beluga Lentil Salad, & Montpellier Butter \$38 – Filet Mignon, Hamakua Mushrooms, Gratin Potatoes, & Béarnaise Sauce \$42 – Crispy Duck Confit, Gratin Potatoes, & Orange Gastrique \$36 – Artichoke, Spinach, Mushroom, & Gruyère Cheese Crêpe \$30

Decadent Dessert: Chocolate and Vanilla Bavarian Cake Layered with Hazelnut Praline Crunch Milk Chocolate Ice Cream and Bitter Chocolate Coulis