

MANOA SCHOOL APT & CHEF JON MATSUBARA'S FEAST

Valentine's Fundraiser

PICKUP ON SATURDAY, FEBRUARY 13, 2021

Items will be chilled and heating instructions will be provided.



FINAL MENU, PRICING AND
ORDERING INFO TO BE
ANNOUNCED SOON!

OPTION 1

KULA MIX BABY GREEN SALAD

HEIRLOOM RADISH, LOCAL TOMATO AND JAPANESE CUCUMBER, SESAME VINAIGRETTE

SOUP & SANDWICH

SIGNATURE LOBSTER ROLL WITH LOBSTER BISQUE

LOBSTER, UMAMI MAYO, SWEET ROLL, BRANDY, LOBSTER LIQUEUR

OPTION 2

SOUP & SANDWICH

PETITE SIGNATURE LOBSTER ROLL WITH LOBSTER BISQUE

LOBSTER, UMAMI MAYO, SWEET ROLL, BRANDY, LOBSTER LIQUEUR

KULA MIX BABY GREEN SALAD

HEIRLOOM RADISH, LOCAL TOMATO AND JAPANESE CUCUMBER, SESAME VINAIGRETTE

CRUSHED YUKON POTATOES WITH CREME FRAICHE

ENTREE (CHOICE OF ONE)

BUTTER POACHED KUNOA FILET MIGNON GARLIC AND HERBS

FILET OF SALMON LEMON BUTTER AND PONZU

VEGAN ROASTED PORTABELLA MUSHROOM ROMESCO SAUCE

DESSERT DECADENT CHOCOLATE TORTE FRESH BERRIES

OPTION 3

VEGETARIAN MENU

FAUX TAIL SOUP

TOFU, GINGER SCALLION, SHIITAKE AND KONBU BROTH, CHINESE PARSLEY

KULA MIX BABY GREEN SALAD

HEIRLOOM RADISH, LOCAL TOMATO AND JAPANESE CUCUMBER, SESAME VINAIGRETTE

VEGAN ROASTED PORTABELLA MUSHROOM ROMESCO SAUCE

CRUSHED YUKON POTATOES WITH CREME FRAICHE

DESSERT SAMPLER

MANGO AND PASSIONFRUIT CHEESECAKE

DECADENT CHOCOLATE TORTE
FRESH BERRIES AND BROWN BUTTER GARAM CRUMBLE

OPTION 4

STARTERS

SOUP & SANDWICH

PETITE SIGNATURE LOBSTER ROLL WITH LOBSTER BISQUE

LOBSTER, UMAMI MAYO, SWEET ROLL, BRANDY, LOBSTER LIQUEUR

KULA MIX BABY GREEN SALAD

HEIRLOOM RADISH, LOCAL TOMATO AND JAPANESE CUCUMBER, SESAME VINAIGRETTE

ENTREES

STEAMED OPAKAPAKA

CHOI SUM, SHIITAKE MUSHROOMS, AROMATIC SOY, GINGER SCALLION

BUTTER POACHED KUNOA FILET MIGNON GARLIC AND HERBS

ROASTED RACK OF LAMB OLIVE OIL AND HERBS

CRUSHED YUKON POTATOES WITH CREME FRAICHE

DESSERT

CHOCOLATE TRUFFLES

DESSERT SAMPLER

MANGO AND PASSIONFRUIT CHEESECAKE

DECADENT CHOCOLATE TORTE
FRESH BERRIES AND BROWN BUTTER GARAM CRUMBLE