

Thanksgiving Dinner at Hale Kehau

Thursday, November 26, 2020

5:00pm-7:00pm

Entrees

Traditional Roast Turkey
Carved Glazed Ham with Liliko`i Glaze
Sweet Potato Yams
Sour Cream Red Potato Mash with Butter
House-Made Giblet Gravy
Portuguese Sausage Savory Stuffing
Fresh Kale, Green & Yellow Zucchini, Carrots
& Fall Kabocha Squash Sauté

Kehau Grill

Kulana 28 Day Aged Rib Eye Steak
Savory Compound Butter
Potato Skins with Cheese & Bacon
Grilled Corn on the Cob

Wok on Over

Seafood Cioppino with Fresh Fish, Shrimp, & Lobster,
Sensation tossed in a light red Sauce on Angel Hair Pasta,
accompanied with House-Made Ciabatta Crostini

Earthly Sensation

Vegetable Napoleon
Vegan *Beyond* Sweet Italian Sausage,
Roasted Zucchini, Carrots,
Eggplant, Portobello Mushrooms, Sweet Onions,
Kabocha Pumpkin, Yellow Squash with Puff Pastry & sauced
with a Basil Vinaigrette or a Red Wine Vinaigrette
Vegan Stuffing

Fresh Salads

Organic Kea`au Natural Pacific Tofu
Quinoa Mushroom Fresh Kale Salad with Cranberries,
Pumpkin Squash tossed with a Basil Vinaigrette Dressing
Mixed Greens & Assorted Toppings

Baker's Delights

Maunaloa Shortbread Cookies dipped in Chocolate
Peach & Custard Pies
Pumpkin Bundt Cake
Vegan Chocolate Mochi
Guava Butter Rolls

**Due to Covid-19 restrictions, our holiday meal is only open to UH Hilo students with meal plans and their visiting families. Seating is limited, so please be prepared to takeout your meal. Door prices for student's family members are \$25 for adults and \$12.50 for children.*