



The Leis Family Class Act Restaurant Fall 2019 Menus

The Leis Family Class Act Restaurant is open for lunch on Wednesday from 11:30am – 12:30pm and Friday from 11:00am to 12:30pm. Seating Reservation every 30 minutes.

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

\$33 to \$48 per person – Three Course Prix Fixe Menu
Includes choice of appetizer/salad, soup, choice of entrée.
Ala Carte Dessert offering of a “Decadent” or “Lite”

Please note, menu is subject to change without notice.

September 6, 11 & 13 - American Influence Menu

Hickory Smoked Duck Breast, Maple Butternut Squash Puree, Pickled Heirloom Carrots

Roasted Local Beets, Compressed Apples, Goat Cheese
Carrot Vinaigrette

Wild Mushroom Cappuccino

Entrées

Crispy Skin Kona Kampachi, Local Corn Succotash, Citrus Tarragon Brown Butter - \$46

Bourbon Brined Pork Chop
Roasted Apples, Mustard Demi-Glace - \$36

24 Hour Short Ribs
Red Wine Reduction, Yukon Gold Puree, Horseradish Cream - \$39

Parsnip Leek Agnolotti
Oven Dried Tomatoes, Shemeji Mushrooms, Swiss Chard, Parmesan Broth - \$33

Desserts - \$6

Decadent: Chocolate Vanilla Pudding Cup
Chocolate Cake, Chocolate Crumble and Strawberry Ice Cream

Lite: Apple Three Ways
Apple Sorbet, Apple Compote, Sour Cream Foam, Apple Crumble



The Leis Family Class Act Restaurant Fall 2019 Menus

September 18 & 20 – Asian Influence Menu

Crispy Taro Cake, Kauai Prawn, with XO Sauce

Cold Ginger Chicken Salad

Chawanmushi

Entrées

Chinese Style Kampachi En Papillote
Scallion Butter, Molokai Sweet Potato - \$46

Grilled Lemongrass Ribeye
Curry, Green Papaya, Forbidden Black Rice - \$44

Crispy Five Spice Pork Belly
Roasted Miso Glazed Carrots, Shishito Pepper relish - \$38

Zucchini "Pad Thai" - \$33

Desserts - \$6

Decadent: Green Jasmine Tea Cake
served with a Black Sesame Ice Cream and Sesame Tuile

Lite: Lychee Sorbet
with Poached Sake Berries



The Leis Family Class Act Restaurant Fall 2019 Menus

PRIVATE DINNER– September 19
Featuring Chef Sheldon Simeon, Tin Roof & Lineage Restaurants

5:30 PM

MENU:
To Be Announced

Price: \$165 per person

Limited to 60 Guests

Reservations for this special celebration dinner will open starting Monday, August 26th.



The Leis Family Class Act Restaurant Fall 2019 Menus

September 25 & 27 - Moroccan Influence Menu

Grilled Octopus, Confit Potato, Tangerine, Watercress, Tomato Jam

Compressed Melon, Feta Cheese, Preserved Lemon Honey Yogurt, Marcona Almonds, Mint

Carrot Cardamom Soup

Entrées

Braised Lamb Shank Tagine
Pumpkin Puree, Pearl Onion, Heirloom Carrots, Dates - \$39

Fish and Shellfish En Papillote
Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$45

Grilled Spiced Ribeye Steak
Local Cherry Tomato and Cucumber Salad, Harissa Butter - \$44

Roasted Pumpkin Bastilla
Preserved Lemon Honey Yogurt - \$33

Desserts – \$6

Decadent: Moroccan Baklava
with a Cardamom Foam and a Curried Banana Ice cream

Lite: Poached Blood Oranges
with a Citrus Gel, Blood Orange Foam, and a Ginger, Lemon, Lemongrass Sorbet



The Leis Family Class Act Restaurant Fall 2019 Menus

October 2 & 4 - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

Red Wine Poached Pear, Kula Greens, Belgium Endive, Point Reyes Blue Cheese,
Spiced Macadamia Nuts

Tomato Bisque with Herb Pistou

Entrées

Crispy Skin Seared King Salmon
Warm Pink Lentils, Sauce Gribiche - \$45

Filet Mignon
Hamakua Mushrooms, Gratin Potatoes, Béarnaise - \$46

Crispy Duck Confit, Orange Gastrique - \$38

Artichoke, Spinach, Mushroom, Gruyère Crêpe
with Tomato Confit, and Crème Fraiche - \$33

Desserts - \$6

Decadent: Chocolate Pot de Crème
Homemade Chocolate Marshmallow, Fresh Berries with Raspberry Sorbet

Lite: Lemon Sorbet
with a Raspberry Champagne Jelly



The Leis Family Class Act Restaurant Fall 2019 Menus

October 9 & 11– Italian Influence Menu

Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast and Sea Salt

Fresh Buffalo Mozzarella, Local Tomato Caprese

Butternut Squash Soup, Sage Brown Butter, Crème Fraiche

Entrées

Seared Diver Scallops, Multi-Grain Mushroom Risotto
Tomato Caper Basil Butter - \$48

Braised Lamb Shank Ragout
Paparelli, Wild Mushroom, Blue Cheese Cream - \$38

Duroc Pork Belly Porchetta
Roasted Tomatoes, Creamy Polenta - \$37

Yukon Gold Potato Gnocchi
Ali`i Mushroom Bolognese, Parmigiano Reggiano and Parsley Pesto - \$34

Desserts - \$6

Decadent: Tiramisu
served with a Hazelnut Cookie and Pistachio Gelato

Lite: Poached Pear in a Peppered Honey Syrup
served with a Blackberry Sorbet



The Leis Family Class Act Restaurant Fall 2019 Menus

October 30 & November 1 - American Influence Menu

Hickory Smoked Duck Breast, Maple Butternut Squash Puree, Pickled Heirloom Carrots

Roasted Local Beets, Compressed Apples, Goat Cheese
Carrot Vinaigrette

Wild Mushroom Cappuccino

Entrées

Crispy Skin Kona Kampachi
Local Corn Succotash, Citrus Tarragon Brown Butter - \$46

Bourbon Brined Pork Chop
Roasted Apples, Mustard Demi-Glace - \$36

24 Hour Short Ribs
Red Wine Reduction, Yukon Gold Puree, Horseradish Cream - \$39

Parsnip Leek Agnolotti
Oven Dried Tomatoes, Shimeji Mushrooms, Swiss Chard, Parmesan Broth - \$33

Desserts - \$6

Decadent: Lemon Meringue Pie
Lemon Curd, Sweet Crust, Raspberry Cream served with a Sour Cream Sherbet

Lite: Strawberry Shortcake
Baked Strawberry Compote, Gluten-Free Pound Cake and a Sweet Lemon Foam



The Leis Family Class Act Restaurant Fall 2019 Menus

November 6 & 8 – Asian Influence Menu

Crispy Taro Cake, Kauai Prawn, with XO Sauce

Cold Ginger Chicken Salad

Chawanmushi

Entrées

Chinese Style Kampachi En Papillote
Scallion Butter, Molokai Sweet Potato - \$46

Grilled Lemongrass Ribeye
Curry, Green Papaya, Forbidden Black Rice - \$44

Crispy Five Spice Pork Belly
Roasted Miso Glazed Carrots, Shishito Pepper relish - \$38

Zucchini "Pad Thai" - \$33

Desserts - \$6

Decadent: Lychee Tapioca
with a Gingered Sablée Crumble and Plum Sake Sorbet

Lite: Coconut Lime Sorbet
served with a Sweet Potato Almond Cookie



The Leis Family Class Act Restaurant Fall 2019 Menus

November 15 - Moroccan Influence Menu

Grilled Octopus, Confit Potato, Tangerine, Watercress, Tomato Jam

Compressed Melon, Feta Cheese, Preserved Lemon Honey Yogurt, Marcona Almonds, Mint

Carrot Cardamom Soup

Entrées

Braised Lamb Shank Tagine

Pumpkin Puree, Pearl Onion, Heirloom Carrots, Dates - \$39

Fish and Shellfish En Papillote

Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$45

Grilled Spiced Ribeye Steak

Local Cherry Tomato and Cucumber Salad, Harissa Butter - \$44

Roasted Pumpkin Bastilla

Preserved Lemon Honey Yogurt - \$33

Desserts – \$6

Decadent: Moroccan Baklava

served with a Cardamom Foam and a Curried Banana Ice cream

Lite: Poached Blood Oranges

with a Citrus Gel, Blood Orange Foam, and a Ginger, Lemon, Lemongrass Sorbet



The Leis Family Class Act Restaurant Fall 2019 Menus

November 27 - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

Red Wine Poached Pear, Kula Greens, Belgium Endive, Point Reyes Blue Cheese,
Spiced Macadamia Nuts

Tomato Bisque with Herb Pistou

Entrées

Crispy Skin Seared King Salmon
Warm Pink Lentils, Sauce Gribiche - \$45

Filet Mignon
Hamakua Mushrooms, Gratin Potatoes, Béarnaise - \$46

Crispy Duck Confit, Orange Gastrique - \$38

Artichoke, Spinach, Mushroom, Gruyère Crêpe
with Tomato Confit, and Crème Fraiche - \$33

Desserts - \$6

Decadent: Blackberry Vanilla Bavarian Napoleon
served with a Milk Chocolate Gelato and a Dark Chocolate and salted Caramel Sauce

Lite: Lemon Sorbet and Poached Berries
served with a Champagne Sabayon



The Leis Family Class Act Restaurant Fall 2019 Menus

December 4 & 6 – Italian Influence Menu

Ahi Carpaccio with Olive Relish, Roasted Garlic Truffle Aioli, Brioche Toast and Sea Salt

Fresh Buffalo Mozzarella, Local Tomato Caprese

Butternut Squash Soup, Sage Brown Butter, Crème Fraiche

Entrées

Seared Diver Scallops, Multi-Grain Mushroom Risotto
Tomato Caper Basil Butter - \$48

Braised Lamb Shank Ragout
Paparelli, Wild Mushroom, Blue Cheese Cream - \$38

Duroc Pork Belly Porchetta
Roasted Tomatoes, Creamy Polenta - \$37

Yukon Gold Potato Gnocchi
Ali`i Mushroom Bolognese, Parmigiano Reggiano and Parsley Pesto - \$34

Desserts - \$6

Decadent: Chocolate Cherry Mousse
served with a Hazelnut Cookie and a Milk Chocolate Gelato

Lite: Poached Pear in a Peppered Honey Syrup
served with a Blackberry Sorbet



The Leis Family Class Act Restaurant Fall 2019 Menus

HOLIDAY GRAND FINALE – December 11 Reception and Wine Dinner

5:30 PM

MENU:
To Be Announced

Price: \$165 per person

Limited to 75 Guests

Reservations for this special celebration dinner will open starting Monday, September 9th.