



## **The Leis Family Class Act Restaurant Fall 2018 Menus**

**The Leis Family Class Act Restaurant is open for lunch Wednesday and Friday from  
11:00 am – 12:30 pm.**

**Please reserve online through OpenTable or call 984-3280.**

**\$31-\$44 per person – Four Course Prix Fixe Menu includes appetizer, soup or salad,  
choice of entrée, and a  
“Decadent” or light dessert.**

**Please note, menu is subject to change without notice.**

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### **August 29 & 31 - American Influence Menu**

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

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Roasted Local Beets, Compressed Apples, Herb Crusted Warm Goat Cheese, Candied Macadamia Nuts  
Carrot Vinaigrette

Wild Mushroom Cappuccino

#### **Entrées**

Crispy Skin Kampachi and Citrus Tarragon Brown Butter - \$44

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

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

Parsnip and Leek Agnolotti, Oven Dried Tomatoes, Shimeji Mushrooms  
Swiss Chard, Parmesan Broth - \$32

#### **Desserts**

Chocolate Fudge Cake with Milk Chocolate Frosting  
Strawberry Ice Cream

Strawberry Mousse Trifle with Vanilla Bean and Lime Foam



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### **September 7, 12 & 14 – Spanish Influence Menu**

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Grilled Calamari Steak with Garbanzo Beans  
Smoked Paprika Garlic Butter

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Kale, Manchego Cheese, Paquillo Peppers, Oranges, Candied Marcona Almonds, White Anchovies  
“Salmorejo” – Cold Tomato Soup, Olive Oil, Hard Boiled Egg and Ham

#### **Entrées**

Kauai Prawn, Local Fish and Chorizo Paella  
Saffron Tomato Garlic Soffritto - \$44

Spiced Rubbed NY Steak, Salsa Verde and Olive Oil  
Roasted Potatoes - \$39

Crispy Duroc Pork Belly, Madeira Demi-Glace and Paquillo Pepper Jam - \$38

Spanish Potato Tortilla, Peppery Greens and Grilled Garlic Goat Cheese Bread  
Sauce Romesco - \$32

#### **Desserts**

Coconut Flan with Dulce de Leche Malasadas and Cocoa Nib Streusel

Lime Coconut Popsicles



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### **September 19 & 21 - Italian Influence Menu**

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

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Burrata, Local Tomato Salad, Arugula and Eggplant Confit

Butternut Squash Soup, Sage Brown Butter  
Crème Fraiche

#### **Entrées**

Seared Diver Scallops, Multi-Grain Mushroom Risotto and Tomato Capers Basil Butter \$44

Open Face Lamb Shank and Spinach Ravioli,  
Point Reyes Blue Cheese Cream and Tomato Coulis - \$38

Duroc Pork Belly Porchetta with Roasted Tomatoes and Creamy Polenta - \$38

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

#### **Dessert**

Hazelnut Dacquoise Cake with Hazelnut Cremeux and Tiramisu

Poached Berries and Vanilla Bean Zabaglione



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### September 26 & 28 – Moroccan Influence Menu

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

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Compressed Melons, Feta Cheese, Preserved Lemon Honey Yogurt, Marcona Almonds, and Mint Gel

Carrot Cardamom Soup  
Ginger Foam

#### Entrées

Braised Lamb Shank Tagine  
Pearl Onion, Heirloom Carrots and Dates - \$38

Fish and Shellfish Baked in Paper  
Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$44

Grilled Spiced Lamb Chops  
Local Cherry Tomato and Cucumber Salad  
Harissa Butter - \$45

Kabocha Pumpkin Crepe  
Preserved Lemon Honey Yogurt -\$32

#### Dessert

Clementine Almond Sponge Cake with Cardamom Foam, and Vanilla Spiced Ice Cream

Caramelized Curry Banana Panna Cotta with Orang and Mint Gelee



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### October 3, 5 & 10 - French Influence Menu

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Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

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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 and Sauce Gribiche- \$44

Grilled Filet Mignon,  
Hamakua Mushrooms, Pommes Aligot and sauce Béarnaise - \$45

Crispy Duck Confit,  
Pommes Aligot and Orange Gastrique - π\$38

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

#### Dessert

Notre Dame Cake with Raspberry Sorbet and Almond Praline Streusel

Frozen Red Currant Mousse with Baked Vacherin  
Red Currant Foam



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### **October 24 & 26 - American Influence Menu**

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Pastrami Cured Salmon & Crème Fraiche Ice Cream Sandwich, Pickled Ikura, Lemon Relish

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Roasted Local Beets, Compressed Apples, Herb Crusted Warm Goat Cheese, Candied Macadamia Nuts  
Carrot Vinaigrette

Wild Mushroom Cappuccino

#### **Entrées**

Crispy Skin Kampachi and Citrus Tarragon Brown Butter - \$44

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

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

Parsnip and Leek Agnolotti, Oven Dried Tomatoes, Shimeji Mushrooms  
Swiss Chard, Parmesan Broth - \$32

#### **Desserts**

Chocolate S'more Tart with Warm Salted Caramel Sauce and Vanilla Bean Ice Cream

Orange Vanilla and Raspberry Sour Creamsicle



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### **October 31 & November 2 – Spanish Influence Menu**

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Grilled Calamari Steak with Garbanzo Beans  
Smoked Paprika Aioli

-

Kale, Candied Oranges, Manchego Cheese, Paquillo Peppers, Marcona Almonds, White Anchovies  
“Salmorejo” – Cold Tomato Soup, Olive Oil, Hard Boiled Egg and Ham

#### **Entrées**

Kauai Prawn, Local Fish and Chorizo Paella  
Saffron Tomato Garlic Soffritto - \$44

Spiced Rubbed NY Steak, Salsa Verde and Olive Oil  
Roasted Potatoes - \$39

Crispy Duroc Pork Belly, Madeira Demi-Glace and Paquillo Pepper Jam - \$38

Spanish Potato Tortilla, Peppery Greens and Grilled Garlic Goat Cheese Bread  
Sauce Romesco - \$32

#### **Desserts**

Arroz con Leche with Bizcocho de Yogur and Dulce de Leche Sherbet

Pomegrante Sangria Gellee with Fresh Fruit and Sangria Granita



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### November 7 - Moroccan Influence Menu

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

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Compressed Melons, Feta Cheese, Preserved Lemon Honey Yogurt, Marcona Almonds, and Mint Gel

Carrot Cardamom Soup  
Ginger Foam

#### Entrées

Braised Lamb Shank Tagine  
Pearl Onion, Heirloom Carrots and Dates - \$38

Fish and Shellfish Baked in Paper  
Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$44

Grilled Spiced Lamb Chops  
Local Cherry Tomato and Cucumber Salad  
Harissa Butter - \$45

Kabocha Pumpkin Crepe  
Preserved Lemon Honey Yogurt -\$32

#### Dessert

Baklava with Stewed Blood Oranges in Spiced Syrup and a Roasted Cashew and Cardamom Ice Cream

Orange Sorbet with Stewed Fruit and Fekkas Beldi





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### **November 16 - Italian Influence Menu**

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

-

Burrata, Local Tomato Salad, Arugula and Eggplant Confit

Butternut Squash Soup, Sage Brown Butter  
Crème Fraiche

#### **Entrées**

Seared Diver Scallops, Multi-Grain Mushroom Risotto and Tomato Caper Basil Butter \$44

Open Face Lamb Shank and Spinach Ravioli,  
Point Reyes Blue Cheese Cream and Tomato Coulis - \$38

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

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

#### **Dessert**

Tiramisu with Pistachio Gelato

Poached Pears in Puff Pastry with Champagne Sabayon



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### **November 21, 28 & 30 - French Influence Menu**

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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 and Sauce Gribiche- \$44

Grilled Filet Mignon,  
Hamakua Mushrooms, Pommes Aligot and sauce Béarnaise - \$45

Crispy Duck Confit,  
Pommes Aligot and Orange Gastrique - \$38

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

#### **Dessert**

Raspberry with Mille Feuille with Sour Cream and White Chocolate Powder

Oeufs des Flottant with Fresh Fruit and Mango Coulise



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### **GRAND FINALE – WINE DINNER December 5**

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6:00PM

MENU:  
To Be Announced

Price: \$150

\*\*\* Reservations are limited and will open Monday, September 24 \*\*\*