



## **The Leis Family Class Act Restaurant Spring 2019 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-\$50 per person – Three Course Prix Fixe Menu includes appetizer, soup or salad and  
choice of four entrée selections.**

**“Decadent” or light dessert A La Carte \$5**

**Note: Menu is subject to change based on availability and current market prices**

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### **January 16, 18 & 25 - American Influence Menu**

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

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Roasted Local Beets, Compressed Apples, Goat Cheese  
Carrot Vinaigrette

Wild Mushroom Cappuccino

#### **Entrées**

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

Bourbon Brined Pork Chop, Roasted Apples  
Mustard Demi-Glace - \$35

Red Wine Braised Short Ribs, Yukon Gold Potato Puree  
Horseradish Cream - \$36

Parsnip and Leek Agnolotti, Oven Dried Tomatoes, Shemeji Mushrooms  
Swiss Chard, Parmesan Broth - \$30

#### **Desserts - \$5**

Old Fashioned Chocolate Cake, Served with Rocky Road Ice Cream, Salted Caramel Sauce

Strawberry Sundae with Roasted Strawberries, Strawberry Sorbet and Strawberry Shortbread



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### **January 30 & February 1 – Asian Influence Menu**

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Crispy Taro Cake, Kauai Prawn, with XO Sauce

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Cold Ginger Chicken Salad

Oxtail Wonton Consommé

#### **Entrées**

Chinese Style Kampachi En Papillote, Scallion Butter, Molokai Sweet Potato - \$44

Grilled Lemongrass New York Strip, Curry, Green Papaya, Black Rice- \$42

Crispy Duroc Pork Belly, Hot and Sour Greens, Shishito Pepper Relish - \$36

Zucchini “Pad Thai”- \$30

#### **Desserts - \$5**

Lemongrass Tapioca with Mango Compote and Coconut Mochi Ice Cream Sandwiches

Lychee Sorbet with Berries Poached in Sake Syrup



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### **February 6 & 8 - 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

#### **Entrées**

Braised Lamb Shank Tagine

Pearl Onion, Heirloom Carrots and Dates - \$36

Fish and Shellfish En Papillote

Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$43

Grilled Spiced New York Steak

Local Cherry Tomato and Cucumber Salad

Harissa Butter - \$42

Roasted Pumpkin Bastilla

Preserved Lemon Honey Yogurt -\$30

#### **Desserts - \$5**

Gulab Jamun (Friend Milk Balls) in Rose Cardamom Syrup Served with Curried Banana Ice Cream

Blood Orange Sorbet Served with Moroccan Sesame Honey Cookies



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### **February 13 & 15 – 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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Fresh Buffalo Mozzarella, Local Tomato, Arugula, Eggplant Caponata

Butternut Squash Soup, Sage Brown Butter

Crème Fraiche

#### **Entrées**

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

Braised Lamb Shank Ragout, Paparelli, Wild Mushroom, Blue Cheese Cream - \$36

Duroc Pork Belly Porchetta with Roasted Tomatoes and Creamy Polenta - \$35

Yukon Gold Potato Gnocchi, Ali`i Mushroom Bolognese

Shaved Parmigiano Reggiano and Parsley Pesto \$30

#### **Desserts - \$5**

Tiramisu served with Pistachio

Lemon Cello Sorbetto with White Chocolate Powder and Strawberry Vacherine



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### **February 20, 22 & 27 - 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- \$42

Filet Mignon, Hamakua Mushrooms, Gratin Potatoes and sauce Béarnaise - \$44

Crispy Duck Confit and Orange Gastrique - \$35

Artichoke, Spinach, Mushroom, Gruyère Crêpe

Tomato Confit, and Crème Fraiche - \$30

#### **Desserts - \$5**

Hazelnut Chocolate Mousse Cake with Milk Chocolate Gelato, Chocolate Pot de Crème, Vanilla Crème  
Anglaise

Champagne Raspberry Vacherine with Blackberry Gelée and Vanilla Sablée



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### **March 13 & 15 - American Influence Menu**

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

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Roasted Local Beets, Compressed Apples, Goat Cheese  
Carrot Vinaigrette

Wild Mushroom Cappuccino

#### **Entrées**

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

Bourbon Brined Duroc Pork Chop, Roasted Apples  
Mustard Demi-Glace - \$35

Red Wine Braised Short Ribs, Yukon Gold Potato Puree  
Horseradish Cream - \$36

Parsnip and Leek Agnolotti, Oven Dried Tomatoes, Shemeji Mushrooms  
Swiss Chard, Parmesan Broth - \$30

#### **Desserts - \$5**

Caramel Chocolate Torte, Toasted Marshmallow Meringue and Strawberry Vanilla Neapolitan Ice Cream  
Apple Three Ways with Lemon Curd and Whipped Crème Fraiche



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### **March 27 & 29 – Asian Influence Menu**

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Crispy Taro Cake, Kauai Prawn, with XO Sauce

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Cold Ginger Chicken Salad

Oxtail Wonton Consommé

#### **Entrées**

Chinese Style Kampachi En Papillote, Scallion Butter, Molokai Sweet Potato - \$44

Grilled Lemongrass New York Strip, Curry, Green Papaya, Black Rice- \$42

Crispy Duroc Pork Belly, Hot and Sour Greens, Shishito Pepper Relish - \$36

Zucchini “Pad Thai”- \$30

#### **Desserts - \$5**

Vietnamese Coffee Sundae served with Warm Banana Sesame Team Cake

Coconut Pandan Agar Agar Layered Jelly Cake with Mango and Lychee Sorbet



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### **April 3 & 5 - Moroccan Influence Menu**

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

-

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

Carrot Cardamom Soup

#### **Entrées**

Braised Lamb Shank Tagine

Pearl Onion, Heirloom Carrots and Dates - \$36

Fish and Shellfish En Papillote

Tomato, Saffron, Olives, Preserved Lemon and Couscous - \$43

Grilled Spiced New York Steak

Local Cherry Tomato and Cucumber Salad

Harissa Butter - \$42

Roasted Pumpkin Bastilla

Preserved Lemon Honey Yogurt -\$30

#### **Desserts - \$5**

Pistachio Baklava served with Cardamom Foam and Toasted Almond Gelato

Coconut Sweet Potato Ice Cream Sandwich





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### **April 10 & 12 - 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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Fresh Buffalo Mozzarella, Local Tomato, Arugula, Eggplant Caponata

Butternut Squash Soup, Sage Brown Butter

Crème Fraiche

#### **Entrées**

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

Braised Lamb Shank Ragout, Paparelli, Wild Mushroom, Blue Cheese Cream - \$36

Duroc Pork Belly Porchetta with Roasted Tomatoes and Creamy Polenta - \$35

Yukon Gold Potato Gnocchi, Ali`i Mushroom Bolognese

Shaved Parmigiano Reggiano and Parsley Pesto \$30

#### **Desserts - \$5**

Strawberry Panna Cotta served with Pistachio Mini Torte and Tiramisu Gelato

Lightly Poached Pear in Champagne Syrup and Blackberry Black Pepper Sorbetto



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### **April 17, 24 & 26 - 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- \$42

Filet Mignon, Hamakua Mushrooms, Gratin Potatoes and sauce Béarnaise - \$44

Crispy Duck Confit and Orange Gastrique - \$35

Artichoke, Spinach, Mushroom, Gruyère Crêpe

Tomato Confit, and Crème Fraiche - \$30

#### **Desserts - \$5**

A Trio of French Classics: Chocolate Macarons, Raspberry Religieuse, Mini Crème

Ile Flottante ou Oeufs à la Neige

(Poached Meringue served with Pomegranate Gelée and Mango Coulis)



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## **GRAND FINALE – SPRING WINE DINNER Wednesday, May 1, 2018**

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5:30PM

MENU:  
To Be Announced

Price: \$155

\*\*\* Reservations are limited and will open Monday, January 28, 2019\*\*\*