



The Leis Family Class Act Restaurant ~ Spring 2020 Menus

The Leis Family Class Act Restaurant is open for lunch on select Wednesdays from 11:30am – 12:30pm and select Fridays from 11:00am to 12:30pm. Seating Reservations every 15 - 30 minutes.

Please reserve online through Open Table or call 984-3280. Should you be unable to make reservations online, please contact us to be placed on our wait list. We will do our very best to accommodate you. We are located at The University of Hawaii Maui College Pa'in a Building.

Offering a Three Course Prix Fixe Menu from \$33 to \$48 per person based on entrée selection.

Includes weekly appetizer, choice of salad or soup and choice of entrée.

Featured Cheese Course to be enjoyed as a lunch course or dessert at \$10.00 designed for 2 guests.

Elegant, Ala Carte "Decadent" or "Lite" dessert option at \$6.00.

As the restaurant does not hold a Hawaii state liquor license, you are welcome to provide your selection of wine, sparkler or beer. It is our pleasure to provide glassware, open and serve. Corkage fees are \$5.00 per bottle.

Please note, menu is subject to change without notice based on availability of the freshest ingredients.

January 24, 29 & 31 - American Influence Menu

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

~

Roasted Local Beets, Compressed Apples and Goat Cheese
Carrot Vinaigrette

Mike's Wild Mushroom Cappuccino

Entrées

Almond Crusted Kona Kampachi - \$46
Cauliflower Potato Puree, Citrus Brown Butter

Bourbon Brined Pork Chop - \$37
Roasted Apples, Mustard Demi-Glace

24 Hour Short Ribs - \$39
Red Wine Reduction, Horseradish Cream, Pine nut Gremolata

Black Garlic, Parsnip Agnolotti - \$34
Dried Tomatoes, Shimeji Mushrooms, Swiss Chard, Parmesan Broth

Desserts

Decadent: Strawberry Shortcake - \$6
Lemon Sponge Cake, Strawberry Mousse, White Chocolate Powder, Strawberry Sherbet

Lite: Honey and Yogurt Pudding - \$6
Fresh Berries, Lemon Sorbet



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February 5 & 7 – Asian Influence Menu

Crispy Turnip Cake, Picked Kauai Prawn, Scallions
XO Sauce

~

Cold Ginger Chicken Salad

Chawanmushi

Entrées

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

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

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

Black Garlic Noodles - \$33

Desserts

Decadent: Fried Sesame Pastry (Bánh Cam) - \$6
Matcha Gelato, Coconut Tuiles and a Spiced Bitter Chocolate Sauce

Lite: Lychee Fruit Gelée - \$6
Spiced Pineapple Lime Compote, Sesame Tuiles, and Ginger Tea Cake



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February 12 & 14 - Moroccan Influence Menu

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

~

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

Carrot Cardamom Soup

Entrées

Lamb Tagine - \$41

Dates, Pumpkin Puree, Ginger Carrots

Fish and Shellfish En Papillote - \$45

Tomato, Saffron, Olives, Preserved Lemon and Couscous

Grilled Spiced Ribeye Steak - \$44

Local Cherry Tomato and Cucumber Salad, Harissa Butter

Roasted Pumpkin Bastilla - \$33

Preserved Lemon Honey Yogurt, Radish Herb Salad

Desserts

Decadent: Saffron Tea Cake - \$6

Indian Kulfi (Ice Cream)

Lite: Poached and Spiced Ginger and Blood Orange Compote - \$6

Pandan Coconut Ogura Chiffon Cake and Cardamom Foam



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February 21 - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

~

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

Roasted Tomato Bisque
Fine Herbs Pesto

Entrées

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

Grilled Ribeye Au Poivre - \$46
Hamakua Mushrooms and Gratin Potatoes

Crispy Duck Confit
Orange Gastrique - \$39

Artichoke, Spinach, Mushroom, Gruyere Crêpe - \$34
Tomato Confit, and Crème Fraiche

Desserts

Decadent: Dark Chocolate Hazelnut Crunch Cake - \$6
Red Currant Sorbet, Berry Fluid Gel

Lite: Raspberry Fruit Roll - \$6
Raspberry Sorbet, Lemon Curd, Raspberry Bubble Sugar



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February 28 & March 4 – Italian Influence Menu

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

~

Fresh Buffalo Mozzarella Caprese

Local Tomatoes and Basil Broth

Butternut Squash Soup

Sage Brown Butter and Crème Fraiche

Entrées

Seared Diver Scallops - \$48

Multi-Grain Mushroom Risotto, Tomato Caper Basil Butter

Braised Lamb Shank Ragout - \$38

Pappardelle, Wild Mushrooms, Blue Cheese Cream

Duroc Pork Belly Porchetta - \$37

Roasted Tomatoes and Creamy Polenta, Piquillo Pepper Relish

Yukon Gold Potato Gnocchi - \$34

Ali'i Mushroom Bolognese, Parsley Pesto, Parmigiano Reggiano

Desserts

Decadent: Panna Cotta Neapolitan (Chocolate, Vanilla, Strawberry) - \$6

Pistachio Cannoli and Hazelnut Gelato

Lite: Sorbetto Trio - \$6

Apple, Blood Orange and Melon



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March 25 & 27 - American Influence Menu

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

~

Roasted Local Beets, Compressed Apples and Goat Cheese
Carrot Vinaigrette

Mike's Wild Mushroom Cappuccino

Entrées

Almond Crusted Kona Kampachi - \$46
Cauliflower Potato Puree, Citrus Brown Butter

Bourbon Brined Pork Chop - \$37
Roasted Apples, Mustard Demi-Glace

24 Hour Short Ribs - \$39
Red Wine Reduction, Horseradish Cream, Pine nut Gremolata

Black Garlic, Parsnip Agnolotti - \$34
Dried Tomatoes, Shimeji Mushrooms, Swiss Chard, Parmesan Broth

Desserts

Decadent: Dark Chocolate Fudge Cake - \$6
Salted Caramel Sauce and Rocky Road Ice Cream

Lite: Gluten Free Blueberry Crumble - \$6
Watermelon Ice



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April 8 – Asian Influence Menu

Crispy Turnip Cake, Picked Kauai Prawn, Scallions
XO Sauce

~

Cold Ginger Chicken Salad

Chawanmushi

Entrées

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

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

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

Black Garlic Noodles - \$33

Desserts

Decadent: Ginger and Lemongrass Semifreddo - \$6
Orange Madeleines, Candied Kumquats, Honey and Kefir Lime Gelato.

Lite: Lychee, Strawberry, Coconut Gelée, Plum Sake Sorbet - \$6
Brown Butter Cookie



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April 15 & 17 - Moroccan Influence Menu

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

~

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

Carrot Cardamom Soup

Entrées

Lamb Tagine - \$41

Dates, Pumpkin Puree, Ginger Carrots

Fish and Shellfish En Papillote - \$45

Tomato, Saffron, Olives, Preserved Lemon and Couscous

Grilled Spiced Ribeye Steak - \$44

Local Cherry Tomato and Cucumber Salad, Harissa Butter

Roasted Pumpkin Bastilla - \$33

Preserved Lemon Honey Yogurt, Radish Herb Salad

Desserts

Decadent: Moroccan Baklava - \$6

Cardamom Foam and Curried Banana Ice cream

Lite: Motichoor Rabdi Parfait - \$6

Coconut Ladoo



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April 24 - French Influence Menu

Scallop and Shrimp Gratin with Mushroom Duxelles, Leeks and Pernod

~

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

Roasted Tomato Bisque
Fine Herbs Pesto

Entrées

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

Grilled Ribeye Au Poivre - \$46
Hamakua Mushrooms and Gratin Potatoes

Crispy Duck Confit
Orange Gastrique - \$39

Artichoke, Spinach, Mushroom, Gruyere Crêpe - \$34
Tomato Confit, and Crème Fraiche

Desserts

Decadent: Caramelized White Chocolate Mousse - \$6
Hazelnut Crunch, Apricot Coulis and a Salted Caramel Gelato

Lite: Lemon Sorbet - \$6
Poached Blackberry Tarragon Compote



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April 29 & May 1 – Italian Influence Menu

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

~

Fresh Buffalo Mozzarella Caprese

Local Tomatoes and Basil Broth

Butternut Squash Soup

Sage Brown Butter and Crème Fraiche

Entrées

Seared Diver Scallops - \$48

Multi-Grain Mushroom Risotto, Tomato Caper Basil Butter

Braised Lamb Shank Ragout - \$38

Pappardelle, Wild Mushrooms, Blue Cheese Cream

Duroc Pork Belly Porchetta - \$37

Roasted Tomatoes and Creamy Polenta, Piquillo Pepper Relish

Yukon Gold Potato Gnocchi - \$34

Ali'i Mushroom Bolognese, Parsley Pesto, Parmigiano Reggiano

Desserts

Decadent: Tiramisu - \$6

Pistachio Gelato

Lite: Limoncello Sorbetto - \$6

White Chocolate Powder and Strawberry Vacherin



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GRAND FINALE – Wednesday, May 6, 2020 Wine Tasting Reception and Dinner

5:30 pm

MENU:

To Be Announced

Price: \$165 person

*** Reservations are limited to 75 guests and will open on Monday, February 3, 2020 via OpenTable ***