



Anniversary Dinner  
August 10  
Hilo, Hawaii

Interactive Cooking Class

Char siu manapua (steamed bbq pork buns Hawaiian style)  
Chicken long rice with fresh ginger

DINNER:

Amuse Bouche

Mushroom quartet pâté (alí'i, portobello, oyster, shíitake) with truffle oil & fresh herbs and crackers

Pupus (Appetizer)

Ono poke with mango, ogo, 'uala, and wonton chips

Lau 'ai (Salad)

Kohala Farms greens with fresh hearts of palm, carrots, dragon fruit & mango with Persian lime vinaigrette

Mea 'ai (Entrée)

Local pork in Hawaiian curry with potatoes, carrots, onions, and mushrooms  
Turmeric rice with sun dried tomatoes and kaffir lime leaves

Mea 'ono (Dessert)

Peanut butter pie with sugared peanut clusters

Hau'oli la ho'omana'o!

(Happy Anniversary!)