EATHONOLULU C R E A T I V E C U I S I N E

Client: Honolulu Museum of Art Saturday, October 1st, 2016

Roasted Local Vegetables # Red Miso Glaze & Seven Spice

Sesame Udon Salad w Bok Choi, Ginger, Garlic & toasted Sesames HONOLUL

Sliced Smoked Salmon w Citrus Sauce, Namasu, Sesame Crisps & Shiso

Hawaiian Sweet Bread Pudding *w dried* Mango *&* Matcha

PER CHEF DAVID PASSANISI