

# EATHONOLULU

CREATIVE CUISINE

*Client: Honolulu Museum of Art*

*Saturday, April 1st, 2017*

*Island Vegetable Ratatouille*

*ω Ginger, Garlic e³ toasted Sesames*

Nicoise Salad

*ω Ho Farms Cucumber, Green Beans, Olives, Capers e³ Local Egg*

Red Potato Gratin

*ω White Truffle Oil e³ Gruyere*

Slow Roasted Pork

*ω Brown Butter Citrus Sauce*

*Roasted Fennel e³ Lavender Chicken*

*ω Herbed Jus*

Croissant Bread Pudding

*ω dried Mango*