

Eating Locally with Intention

Menu prepared by Chef Doug Rothenberger especially for Hawaii's agriculture community

Hawaii Convention Center
Thursday September 4, 2008

Salad

Manoa Lettuce Cup with Kahuku Corn, Haricot Verts
Hawaii Island Hearts of Palms, Oahu North Shore Mangos and Kauai Prawns
with a Citrus Vinaigrette

*Mokuleia Farms, Nozawa Farms, Owen Kaneshiro Farm,
Sunrise Farms and Wailea Agriculture Group
Otani Farm, Balmez and Nalo Farms*

Entrée

Char Broiled Hawaii Island Kulana Beef with Alii Mushroom Ragout
and Ulupalakua Sauce

*Kulana Beef and Hamakua Mushroom
Fresh Herbs from Nalo Farms*

Accompaniments

Hawaii Island Sweet Potato Puree and Multi-Island Baby Vegetables
Crisp Ginger Rolls, Taro Rolls and Sweet Lilikoi Butter

*Hana Fresh, Hawaii Agriculture Enterprise, Nalo Farms, Otani Farm and Twin Bridge Farm
Ba-Le Bakery in Honolulu*

Trio Dessert

Island Vanilla Crème Brulee and Hawaiian Chocolate Mousse Cup
with Kula Berry Coulis and Fresh Fruit Garnish
Macadamia Nut Cake

*Hawaiian Vanilla Company, Kona Dragon Fruit, Kula Country Farms, Onomea Farms,
Waialua Chocolate via Chocolates a la Carte and Wailea Agriculture Group
Ba-le Bakery*

Tropical Blend Juice and Kona Blend Coffee
Ito-En, Aloha Maid Juice, Hawaii Coffee Company

*Additional items served today are from Aloun Farms, Hamakua Springs Country Farms,
Hirako Farm, Nalo Farms, Mauna Kea Banana, Randy Koga and Noel Escobedo*

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