



# KALANI

MONDAY, FEBRUARY 19  
THROUGH  
SUNDAY, FEBRUARY 25

Menu subject to change based on availability. Meals include salad bar & drinks. Dinner includes dessert.

Note: Consuming raw or uncooked meats, shellfish or eggs may increase the risk of food-borne illness.

MONDAY | February 19

**Chef**  
Dion Okray  
**Lunch**

To Be Announced Soup of the Day  
Roasted Whole Local Punachick  
Chickens, Zuni Style  
Organic White Bean & Kale Stew  
Roasted Local Root Veggies

**Chef**  
Nikindra Hungerholt  
**Dinner**

Soup of the Day  
Sesame Crusted Seared Fresh Catch or  
Organic Tofu with Wasabi Aioli  
Forbidden Rice  
Vegetable of the Day

TUESDAY | February 20

**Chef**  
Jared "Dusk" Paul  
**Lunch**

Soup of the Day  
Roasted Carrot Ginger Hummus  
Organic Black Eyed Pea & Corn Salad  
Organic Barley Salad

**Chef**  
Jared "Dusk" Paul  
**Dinner**

Soup of the Day  
Roasted Whole Local Punachick  
Chickens, Zuni Style  
Organic White Bean & Kale Stew  
Roasted Local Root Veggies

WEDNESDAY | February 21

**Chef**  
Natalie Berner  
**Lunch**

Soup of the Day  
Local Grass-Fed Beef Tacos  
Organic Black Beans  
Organic Mexican Rice  
Chili-Lime Slaw, Fixings, Salsa

**Chef**  
Nikindra Hungerholt  
**Dinner**

Soup of the Day  
Local Mushroom Strudel with Goat  
Cheese  
Vegan Kine with Organic Cashew  
Cheese

THURSDAY | February 22

**Chef**  
Natalie Berner  
**Lunch**

Soup of the Day  
Build Your Own Caesar Salad with  
Organic Chicken Breasts, Organic Kidney  
Beans, Local Romaine Lettuce, Organic  
Grains, Regular & Vegan Caesar  
Dressing, Parmesan, Croutons

**Chef**  
Jared "Dusk" Paul  
**Dinner**

Fresh Catch with Sri Lankan-Style  
Curry  
Organic Lentil Dahl  
Organic Rice  
Local Coconut Sambal  
Coconut Roti

FRIDAY | February 23

**Chef**  
Natalie Berner  
**Lunch**

Soup of the Day  
Peruvian-Style Ceviche  
Local Mushroom Ceviche  
Organic Quinoa  
Vegetable of the Day  
Chips

**Chef**  
Jared "Dusk" Paul  
**Dinner**

Coffee Braised Hawaiian Grass-Fed  
Beef Stew  
Vegan Kine with Organic Tempeh  
Boiled Potatoes & Local Parsley  
Local Greens and Fruit Salad

SATURDAY | February 24

**Chef**  
Jared "Dusk" Paul  
**Lunch**

Soup of the Day  
Local Ulu Fritters  
Local Purple Potato Salad  
Organic Coconut Rice  
Green Papaya Slaw

**Chef**  
Dion Okray  
**Dinner**

Soup of the Day  
Local Double D Ranch Kalua Pork  
Local Ulu, Kalua Style  
Organic Hapa Rice  
Mashed Local Purple Potatoes  
Sautéed Local Cabbage

SUNDAY | February 25th

**Chef**  
Dion Okray  
**Lunch**

Soup of the Day  
French Dip Sandwiches with Local  
Grass-Fed Beef  
Organic Tempeh Dips  
Local Greens Salad

**Chef**  
Nikindra Hungerholt  
**Dinner**

Soup of the Day  
Veggie Mac n Cheese  
Vegan/GF Mac n Cheese  
Local Organic Veg of the Day