



# KALANI

**MONDAY, APRIL 23**  
**SUNDAY, APRIL 29**

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 | APRIL 23**

**Chef**  
Jared Paul & Marion Dooley  
**Lunch**

To Be Announced

**Chef**  
Chris Angel  
**Dinner**  
Soup of the Day  
Fresh Catch with Ginger Shitake Cream Sauce  
Ginger Shitake Organic Tofu  
Organic Steamed Rice  
Vegetable of the Day

**TUESDAY | APRIL 24**

**Chef**  
Jared "Dusk" Paul  
**Lunch**  
Soup of the Day  
Beet and Mint Hummus  
Organic White Bean Dip  
Local Kale & Breadfruit Dip  
Organic Quinoa and Local Kale Salad

**Chef**  
Coco Gallagher  
**Dinner**  
Soup of the Day  
Local Green Chili Pork  
Refried Organic Pinto Beans  
Organic Mexican Rice  
Local Peppers  
House-Made Salsa

**WEDNESDAY | APRIL 25**

**Chef**  
Natalie Berner  
**Lunch**  
Soup of the Day  
Pasta Bar with Local Grass-Fed Beef Meat Sauce or Basil Marinara  
Linguine & Gluten-Free Pasta  
Local Greens Salad

**Chef**  
Coco Gallagher  
**Dinner**  
Local Ulu (Breadfruit) Chowder  
Local Taro Fritters  
Organic Steamed Rice  
Local Asian Slaw  
Kalani-Baked Hawaiian Sweet Bread

**THURSDAY | APRIL 26**

**Chef**  
Chris Angel  
**Lunch**  
Soup of the Day  
Organic Chicken Thighs  
Organic Hummus  
Organic Freekeh Tabbouleh  
Greek Salad

**Chef**  
Coco Gallagher  
**Dinner**  
French Onion Soup  
Deconstructed Nicoise with Seared Local Ahi, Organic White Beans, Roasted Potatoes, Green Beans, Hard Boiled Egg, Anchovies

**FRIDAY | APRIL 27**

**Chef**  
Natalie Berner  
**Lunch**  
Soup of the Day  
Local Ahi Tuna Salad  
Organic Tofu "Eggless" Salad  
Local Kale & Organic Quinoa Salad  
House-baked Bread

**Chef**  
Chris Angel  
**Dinner**  
Soup of the Day  
Local Grass-Fed Beef Bulgogi  
Organic Tofu Bulgogi  
Organic Rice  
Kalani-Made Kimchi

**SATURDAY | APRIL 28**

**Chef**  
Natalie Berner  
**Lunch**  
Soup of the Day  
Power Bowls with Roasted Local Kabocha Pumpkin, Organic Three Bean Medley, Organic Brown Rice, Charred Local Greens  
Peanut and Miso Sauce

**Chef**  
Nikindra Hungerholt  
**Dinner**  
Organic Red Lentil Soup  
Herb Roasted Organic Chicken Thighs  
Organic Bean Fritters  
Roasted Local Root Veggies  
Vegetable of the Day

**SUNDAY | APRIL 29**

**Chef**  
Coco Gallagher  
**Lunch**  
Soup of the Day  
Local Lamb Sliders  
Vegan Taro Adzuki Patties  
Local Purple Potato Salad  
Garlic Aioli, Caramelized Onions, House-Baked Buns

**Chef**  
Nikindra Hungerholt  
**Dinner**  
Lemongrass Coconut Soup  
Thai Peanut Roasted Organic Tofu  
Local Kabocha Pumpkin Curry  
Organic Jasmine Rice  
Green Papaya Salad