

Lē'ahi

CONCEPT



KITCHEN

THE WAIKIKI PARC HOTEL
2233 HELUMOA RD

Presents...

our Master Chef Series featuring:

Chef Michelle Bernstein

She has dazzled diners and critics alike with her sublime cuisine and a personality as bright and vibrant as the

Florida sun!



James Beard
Award winner

Author of
Cuisine a Latina

Prix Fixe Menu

Exclusive Beer & Wine Pairing

Meet Michelle Bernstein

Gratuity Free Zone

Free Valet Parking

For 2 nights only!

November 7 & 8

Doors open @ 6:00 pm

Seating starts @ 6:30pm

\$125pp or \$150pp w/ beer & wine pairing

Please make your reservations with:

Priscilla Mathewson 808-971-6302

PPM@Hawaii.edu

Reservations are limited so RSVP... ASAP!



@Leahiattheparc/@KCCculinary

CULINARY INSTITUTE OF THE PACIFIC

Menu

Canape:

Rabo encendido tostada, pickled vegetable salad
(Cuban style braised oxtail served on a crispy corn chip, pickled vegetable salad)

1st course:

Octopus on the plancha, sopa de almendras, fennel and orange salad
(Octopus cooked on the griddle, almond soup, fennel and orange salad)

Fish course:

Opakapaka, shishito peppers, leeks braised with chorizo (Spanish sausage), mojo de ajo (citrus-garlic sauce)

Main Course

Roast free range chicken roulade; apple and foie gras filling, cider gastrique, crunchy Brussel sprouts

Dessert:

Banana tres leches cake ("three milks" cake made with sweetened condensed milk, evaporated milk and heavy cream), bourbon gel, candied corn flakes

For more updates, please check out our website
www.LeahiAtTheParc.Kapiolani.Hawaii.edu

