



1922-2022

AMERICAN CHEMICAL SOCIETY

HAWAI'I LOCAL SECTION

CENTENNIAL CELEBRATION

Appetizers

Candied Maple Bacon with House Kabayaki and Togarashi

Mini Roasted Vegetable Flatbreads with tofunnaisse and
truffle balsamic sauce (V)

Dinner Buffet

Local Mixed Greens with Ho Farms tomato, Kamuela
cucumber and house papaya seed vinaigrette (V)

Hapa Rice – Korean inspired with forbidden grains (V)

Roasted Asparagus with garlic, olive oil and onions (V)

Petite Cauliflower Steaks with Asian chimichurri sauce (V)

Hawaiian-Style Jerk Chicken – marinated, grilled chicken
with spices and Hawaiian chiles

Red Wine Braised Pork with mirepoix

Dessert

Lilikoi Crème Brulee Tarts

Coconut Panna Cotta with Big Island Honey and Strawberry
Coulis (V)