

Aloha!

Indulge the senses and pamper the body with Kathy's lovingly prepared cuisine. All recipes are her own, and developed with a consciousness for healthy eating. Everything from the salad dressings, breads, and pastries are prepared by her, and with the finest of ingredients, served fresh. You will see the influence of Kathy's unique life, of living between France and Maui for 20 years, in her cooking style, tableware, artistic presentation, and attention to detail. Kathy also owns a 6 acre organic farm in Haiku, and offers her produce "from the ground to the table!"

*Full vegetarian cuisine is available special dietary needs can be met at an additional fee.
\$10 per person wine service.
herb tea served with meals.
hot tea service throughout the day.*

Dinner menu ideas:

Paella with mixed sea food and saffron rice, mixed haiku greens salad with creamy sun dried tomato dressing. fresh from the oven potato sourdough bread, tiramisu

Salmon crepes with bechamel sauce, braised green beans with red pepper, spinach salad with fresh gently pickled beets, feta, pine nuts, and Dijon~balsamic dressing, fresh from the oven country baguette, French apple tart.

BBQ teriyaki Marlin, BBQ fresh pineapple, brown and wild rice, steamed broccoli, with lemon tamari butter and almonds, fresh 10 grain molasses bread, Kathy's Kona~mocha cheesecake.

Baked mahi-mahi, marinated with 3 roasted peppers, olives, and garlic, orzo pasta with parmesan and pine nuts, steamed asparagus with lemon and olive oil, fresh from the oven onion fresh french bread, haiku greens salad with crudities and Dijon dressing, maple and walnut tapioca.

Fresh herb encrusted baked game hens, fresh sautéed spinach with parmesan and olive oil, oven roasted new potatoes with fresh rosemary and thyme, baby greens salad with creamy dill dressing, fresh oatmeal bread, hazelnut pear torte.

Baked Moroccan lemon chicken with mixed roasted vegetables and green olives, fresh sourdough bread, green salad with tomatoes, onions cucumbers, and cilantro tahini dressing, Honey, almond, date squares with ice cream.

BBQ chicken sate brochettes, with ginger peanut dipping sauce, mashed purple sweet potatoes with coconut milk, baby greens salad with Asian pear and cucumber, and mint salad with creamy cashew garlic dressing, fresh from the oven millet bread. banana's flambe' with ice cream.

Vegetarian~

Greek eggplant moussaka, baked potato, fresh from the oven sourdough caraway rye bread, Greek salad with feta, and balsamic dressing, honey Mac nut baklava

Sweet chili enchiladas, chili relleno casserole, refried beans with spicy cheese, green salad with creamy herb dressing..... Flour less, sinful, Mexican Chocolate Almond Torte...

Curried, stuffed Spaghetti squash with currents, BBQ teriyaki tofu kabobs, fresh whole wheat sourdough bread with sunflower seeds, Haiku greens salad with blue cheese and seaweed, lemon vinaigrette, pineapple~passion fruit upside down cake

Thai tofu with coconut milk and green curry, ginger~garlic mixed veggie stir fry, jasmine rice, fresh green onion bread, green salad with chili garlic dressing, coconut mango cheesecake

Black bean tart, spicy cheese quesada's. Mexican coleslaw, with tahini~cilantro dressing, dulce de leche ice cream with fresh mexican chocolate pound cake

Lunches~

Almond pesto pasta with tofu arugula salad with tomatoes, gorgonzola, cucumbers, mixed curried nuts, and maple tarragon dressing, country bread

Moroccan stuffed baked eggplant, with feta and mushrooms, Cesar salad, fresh dill bread.

Spinach mushroom and goat cheese quiche, green salad with pears and gorgonzola and candied walnuts, raspberry vinaigrette, olive bread.

Curried carrot soup, spinach, beet and blue cheese salad with hot balsamic dressing, and candied mac nuts, poppy seed bread.

Linguini (with or without chicken) with a goat cheese and sun dried tomato sauce, zucchini with garlic butter, green haiku salad with green beans and mushrooms, french vinaigrette, garlic bread.

Hearty minestrone soup, antipasto salad with vinaigrette, whole wheat sourdough bread.

Hawaiian pumpkin~ mushroom~tofu stew in spicy coconut milk, served over jasmine rice, with mixed haiku greens salad with cashew~Asian dressing.

Fettuccini with white clam sauce and sundried tomatoes, antipasto salad, and garlic bread.

Kathy's herbed~crust flatbread pizza with roasted eggplant and caramelized onions and goat cheese, with Greek salad with dolmas, kalamatra olives, roasted red peppers, and lemon dill vinaigrette.

Breakfasts:

All breakfasts include, coffee, tea, orange juice, fresh fruit platter, and a combination of different entrees and fresh baked items such as:

Sourdough french bread casserole with fresh berry sauce and yogurt or~

Scrambled eggs with fresh plum tart or~

Boiled eggs with oatmeal and condiments or~

Papaya halves with granola and yogurt or~

Chicken apple sausage with scrambled eggs and Kathy's multigrain toast or~

Bagels, cream cheese, tropical jams, boiled eggs, or~

Breakfast burritos with avocado and habanero chicken sausage or~

Egg and brie croissant sandwiches or~

Fresh baked french pastry and tropical smoothie