

Central Region DPE TechEd Dinner

APPETIZER

Family Style Appetizer Canoe
Baby Back Ribs, Crunchy Golden Lobster Potstickers, Seared Tiger Shromp Sticks & Tempura Crusted Ahi Sushi Roll

ISLAND FRESH SALAD

Sweet Home Waimanalo Salad

Dean Okimoto's Creamy Herb Dressing

ENTRÉES

Roy's Classic Macadamia Nut Crusted Mahi Mahi

Lobster Butter Sauce

Roy's Classic Blackened Island Ahi

Spicy Soy Mustard Sauce

Mojo Grilled Pork Medallion

Mustard Greens, Sunchoke Puree

Garlic Blue Cheese Grilled Filet Mignon

Sun Dried Tomatoes, Confit Cipollini & Smoked Ginger Balsamic

"The Duke" Surfer Platter

Blackeried Island Alu, Sous Vide of Kona Kanpachi. Caramelized U-10 Scallops, & Oven Roasted Tomato Tiger Strimp

Roy's Mixed Grill

Fire Grilled Filet Mignon, Wood Roasted Australian Rack of Lamb, Da "Pork Out", & Tender Braised Short Ribs

DESSERT

Roy's Dessert Sampler Plate

with Fresh Roasted Coffee or Loose Leaf Tea