

THE PLANTATION HOUSE RESTAURANT

Vegetarian Selections

STARTERS

Roasted Hamakua Alii Mushrooms 10.00
with grilled polenta & white wine butter sauce

Chef's Cheese Plate 15.00
A trio with Délice de Bourgogne, manchego & stilton with honey

SIDES

Local Asparagus Spears 6.00
Emilia-Romano cheese sprinkles

Upcountry Spinach Sauté 6.00
olive oil & garlic

Sauté of Kula Sugar Snap Peas 7.00
chili flakes, garlic & ginger

SALADS

Baby Kula Spinach Salad 10.00
candied pecans, Gorgonzola cheese & apple-balsamic vinaigrette

Panko-crusted Goat Cheese Salad 10.00
Kula greens, Kapalua tomatoes, Greek olives, Maui onions & passion fruit vinaigrette

Kapalua Farms Beet Salad 12.00
roasted Kapalua beets, heirloom tomatoes, lemon goat cheese & basil balsamic drizzle

Kapalua Farms Tomato & Fresh Mozzarella Salad 10.00
fresh Maui basil, balsamic vinegar & organic olive oil drizzle

Totally Maui Salad 10.00
Baby Kapalua greens, Kula tomatoes, Maui onions & passion fruit vinaigrette

Maui Greek Salad 10.00
local cucumber, tomatoes, Maui onions, sheep's milk feta & Greek olives

ENTRÉES

Diane's Pasta 20.00
farfalle pasta, tossed with tomatoes, garlic, basil & olive oil

TOFU FIVE WAYS

Choose one of five preparations for a tofu entrée.

A Taste of the Mediterranean 20.00
Maui onion mustard-crusting tofu on roasted Maui onions & Mediterranean couscous,
finished with fried capers

A Taste of Venice 20.00
panko-pressed tofu on orzo, sugar peas & asparagus,
finished with golden raisins & toasted pine nuts

A Taste of Maui 20.00
pistachio-crusting tofu on Maui onions, Kula tomatoes & Upcountry spinach,
with Mediterranean couscous and extra virgin olive oil

A Taste of Spain 20.00
panko-pressed tofu on Kapalua pole beans, sweet red peppers & crispy fingerling potatoes,
finished with a warm tomato almond salsa

In the Style of Italy 20.00
pepper-dusted tofu on Kapalua arugula, cannellini bean & cucumber salad,
with Mediterranean olives & caper berry tomato salsa

Chef Alex's wife is a vegetarian - she endorses this menu.
We prepare most of our dishes using fresh vegetables & herbs from Kapalua Farms.

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www.theplantationhouse.com

