

Grand Cafe & Bakery

31 N. Pauahi Street

phone: 531.0001; fax: 531.0007

Tuesday - Friday 7:00 AM - 1:30 PM;

Saturday & Sunday 8:00 AM - 1:00 PM

Wednesday - Saturday 5:15PM - 8:30PM

Monday - Closed

Our policy is to offer our customers dishes made from the choicest ingredients available and to create must products in our kitchen and bakery. Each order is freshly prepared.

Executive Chef Anthony Vierra

Spring Dinner Menu

Starters

Soup of the Day

Missionary Chowder

Hearty chowder filled with clams and crab, potatoes, delicate herbs

Dixie Crab Cakes

Smoked bacon, tomato coulis, Hass avocado, barbeque essence

Tipsy Cranberry Salad

Butter lettuce tossed with slightly tipsy cranberries, blue cheese and our house dressing

Corn Cakes

Smoked salmon, crème fraiche, horseradish, radish sprouts

Caesar Salad

Recipe originated July 4, 1924 by Caesar Cardini

Crispy hearts of romaine, reggiano parmesan tuile, creamy Caesar dressing

Entrees

Caramelized Hangar Steak

Truffled frites, wilted spinach, Point Reyes bleu cheese, bacon shallot jus

Catch of the Day

Pork Loin

Yukon mashed potatoes, tropical fruit chutney, seasonal vegetables

Crispy Cornish Game Hen

Yukon mashed potatoes, seasonal vegetables, truffle butter

Spring Pasta

Angel hair with shrimp, sundried tomato pesto, peas, zucchini, light herb cream

Desserts of the Day

A Chef Returns to His Roots

Anthony Kui Sin Vierra has taken over the kitchen as Executive Chef of the Grand Cafe & Bakery. **Anthony the great grand son of Mr. Ti Chong Ho**, founder of the Grand Cafe & Bakery, graduated from California Culinary Academy, worked at Black Cat in San Francisco, and the award winning 231 Ellsworth restaurant in San Mateo. Returning to Hawaii in 2001, Anthony has been the sous chef at 12th Avenue Grill, The W, and Mermaid Bar.

He brings his skills, talent, creativity, and family ties, to the cafe that his great grandfather started in 1923. Comfort foods and old time island favorites, made with the freshest ingredients, will continue to be the focus. **In October 2006, Grand Cafe & Bakery received the Ilima Award - Critics Choice for Best Breakfast.**

There is a \$2.75 wine glass charge.