



## **“Aha’aina Gluten Free Menu**

**Hamakua Tomato and Mushroom Poke**

**Island Coleslaw**

**JA Farms Caesar Salad with Portuguese Bread Croutons**

**Ho Farms Tomato and Cucumber Salad**

**JA Farm Greens with Edamame, Ho Farms Tomatoes and Watermelon Radish served with Yuzu or Papaya Seed Dressing**

**Garlic Fried Rice**

**Wok Fried Choi Sum with Crispy Shallots**

**Halo Halo Flan**

**Waialua Estate Chocolate Coffee**

**Sliced Exotic Fruits: Pineapple, Watermelon, Cantaloupe, Honeydew, Kula Strawberries, Mojito Style Mangos**