

SOUP MENU:

1. **Pig & The Landy**
Ahi Bone Miso Soup
2. **40 Carrots at Bloomingdale's**
Mushroom Soup
Toasted Bonito Crema, Garlic Chives
3. **Tiki's Grill & Bar**
Ahi Chili with Kula Onion-Calamansi Sour Cream, & Cheddar Cheese
4. **REAL a Gastropub**
Lemon Scented Ludovico Farms Chicken Soup with Parsley/Sage Matzo Balls
5. **Pomaikai Ballroom**
Kalua pig and French onion soup
6. **Side Street Inn**
Mapo Tofu Noodles
7. **12th Ave Grill**
Big Island Broccoli, Maui Brewing Company Puro Pale Ale Beer Cheese Soup
8. **Highway Inn**
Lychee Wood Smoked Hau`ula Tomato Bisque
9. **BLT MARKET**
Kabocha Soup with roasted mushrooms
Kabocha Soup made with chicken stock and cream, topped with roasted mushrooms
10. **Mahina & Suns**
Portuguese Bean Soup
11. **Koko Head Cafe**
Ulu Coconut Bisque, Moringa Pistou, Fried Curry Leaf
12. **Tango**
Smoked Sausage & Lentils
A hearty soup with chunky vegetables Spanish lentils and smoked sausage
13. **Pill Group**
Ludovico Farm White Chicken Chili
Ludovico Farm Chicken, Cured Egg, Ginger Negi Salsa, Chiccharrone
14. **Murphy's Bar & Grill**
Murphy's Black Eyed Pea Soup with Ham
15. **MW Restaurant**
Kim Chee Portuguese Bean Soup

SOUP MENU continued:

16. **Juicy Brew**
Tortilla Soup with Kiawe Smoked Jackfruit
Vegan, Hyper Local Version of Tortilla Soup, Topped with Cilantro Lime Sour Cream
18. **BLT STEAK**
Chile Con Carne
Housemade Chile Con Carne with corn chips
19. **Chef Christina Curp of The Castaway Kitchen**
Chilled Avocado Crema
Light, Dairy Free, Vegan and Paleo Soup, Roasted Vegetable Stock, Ripe Avocados, Lemon Juice, Crispy Bacon Crumbles and Chive Garnish
20. **Mariposa at Neiman Marcus**
Kahuku Corn & Crab Chowder
Mariposa Famous Kahuku Corn Chowder with Crabmeat & Poppcorn
21. **Hula Grill**
Coconut Seafood Chowder
Fresh Hawaiian Fish, Kaua'i Prawns, Sea Scallops, Peanuts, Cilantro
22. **PAI Honolulu**
Chilled Egg Drop
23. **The Nook Neighborhood Bistro**
"Sexpot" Ochazuke
Sexpot Jade Green Tea with Orange Peel and Elderflower Blossoms, Dashi,
Pickled Rainbow Radish and Farm Fresh Eggs, Rice

Mahalo to Our Participating Dessert & Coffee Vendors:

Chadlou's
Nosh Hawaii
The Patisserie Inc.
Cakeworks
Hawaiian Host

Joining the pottery studios in their bowl making efforts, all across the island, individual potters took up the challenge to make at least 50 bowls each for tonight's event. In addition, they contributed a showcase piece, as a special auction item. Tonight's challenge potters are:

Jack Lewin	Fuki Ikeuchi
Leah and Bob York	Holly Oyadomari
Mark Kuhn	Gemma Yamamoto
Jean Garry	Lori Nakatsuka
Emily Lee	Marisa Oshiro
Janet Kelly	