

Nick's Fishmarket Maui \$49

Chef Geno Sarmiento

Calamari Fritte or Fresh Hawaiian Ceviche
or Kalua Pot Stickers or Greek Maui Wowie Salad
or Caesar Salad or Homemade Soup

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Fresh Island Catch or Moroccan Spiced Salmon
(Arborio-Wild rice, sautéed spinach, baby shiitake mushrooms,
mango chutney, Hana avocado relish)
or Plack's Greek Chicken (orzo pasta, sun-dried tomatoes,
petite Greek salad) or Petite Filet Mignon (asparagus, carrots,
roasted garlic mashed potatoes, porcini mushroom sauce)
or Vegetarian Thai Curry (tofu, eggplant, zucchini, broccolini,
candied peanuts, red Thai curry, Jasmine rice)

≈

Chocolate Cheesecake

Pita Paradise Wailea Bistro \$49

Chef Kevin Kealoha

Summer Salad (pear red wine vinaigrette)
or Pancetta Stuffed Red Bell Pepper

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Filet Mignon (carrot ginger puree, Molokai sweet potatoes,
coconut cream)
or Bacon Wrapped Prawns (Sun dried tomato cream risotto)

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Haupia Cheesecake or Mocha Crème Brule

Ruth's Chris Steak House \$49

Executive Daniel Bader

Caesar Salad or Steak House Salad or Soup of the Day

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Ruth's Famous Filet or Free Ranged Stuffed Chicken Breast
(free-range double chicken breast stuffed with garlic herb cheese)
or Fresh Fish of the Day (Chef's preparation)

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and ONE SIDE: garlic mashed potatoes, creamed spinach,
broccoli, sautéed mushrooms or local broiled tomatoes

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Chocolate Lava Cake or Mud Pie or Bread Pudding

Spago \$49

Chef Wolfgang Puck & Chef Cameron Lewark

Island Kale Salad (dried mango, macadamia nuts,
lemon garlic dressing)

or Cassoulet of Indian spiced white cauliflower with
coconut chutney

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Slow Roasted Ginger-tamarind Glazed Hawaiian Ham
or Wok Fried Tiger Prawns Thai style
(hearts of palm, sweet basil & jasmine rice)

≈

Coconut Ice Cream with Pineapple Yuzu Granite

Tommy Bahama \$39

Chef Maka Kwan

Bungalow Salad (toasted almonds & macadamia nuts, dried blue-
berries, feta, pepitas, vine-ripe tomatoes, meyer lemon vinaigrette)
or Chicken Tortilla Soup (pureed vegetables, charred corn salsa)

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Grilled Baby Back Pork Ribs, Half Rack (Asian slaw, whipped
chive potatoes, blackberry BBQ sauce) or Parmesan Crusted
Sanibel Chicken (herbed cheese, red pepper cream sauce,
whipped chive potatoes, broccolini) or Grilled Island Catch
"Piccata Style" (almond rice, asparagus, lemon butter caper sauce)

≈

Dessert Duo

Key Lime Tart or Triple Chocolate Cake Bite

**Advance reservations strongly
recommended, call restaurant direct:**

Capische*	(808) 879-2224
DUO Steak & Seafood *	(808) 874-8000
Fabiani's Wailea	(808) 874-1113
Gannon's*	(808) 875-8080
Humuhumunukunukuapua'a*	(800) 888-6100
Joe's Bar & Grill*	(808) 875-7767
Ka'ana Kitchen*	(808) 573-1234
Kō*	(808) 875-2210
Longhi's Wailea*	(808) 891-8883
Mala Wailea*	(808) 875-9394
Manoli's Pizza Company*	(808) 874-7499
Matteo's Osteria*	(808) 891-8466
Migrant Maui*	(808) 875-9394
Monkeypod Kitchen by Merriman*	(808) 891-2322
Morimoto Maui*	(808) 573-1234
Mulligan's on the Blue*	(808) 874-1131
Nick's Fishmarket Maui*	(808) 879-7224
Pita Paradise Bistro Wailea	(808) 879-7177
Ruth's Chris Steak House*	(808) 874-8880
Spago*	(808) 879-2999
Tommy Bahama*	(808) 875-9983

*Or visit www.opentable.com to make dinner reservations online
with participating restaurants.

Not combinable with other promotions, coupons or discounts.



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November 9-15, 2014

**21 Participating Restaurants
Extraordinary pre-fixe menus**

\$29, \$39 or \$49 per person

(excluding beverages, tax & gratuity)

Your participation provides \$1.00 for every
Pre Fixe dinner to the Maui Food Bank.



Capische? \$49

Chef Brian Etheredge and Chef Chris Kulis

"Caesar" Crudo

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Adriatic Mixed Greens (grilled red onion & olive vinaigrette,
cucumber, Kula tomatoes, feta) or Local Black Kale
(ricotta salata, pine nuts, black figs, mustard vinaigrette)
or Kumu Farms Organic Beets (goat cheese, crispy beet
panisse, sherry beet vinaigrette)

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Bolognese

(ragu of veal, beef, pork sausage, Haiku tomato marinara, spaghetti)
or Herb Crusted Hawaiian Catch (sundried tomatoes, potato
purée, herb salad) or Kabocha Pumpkin Gnocchi (roasted
garden vegetables, sage brown butter)

≈

Lilikoi Tart

DUO Steak & Seafood \$49

Chef Michael Wilson

Baby Beet Salad (surfing goat chevre, local lettuce, candied
macadamia nuts, ginger citrus dressing) or Steamed Buns
(crispy tempura short ribs, truffle ponzu glaze)

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Flat Iron Steak, 6oz. (asparagus, crispy onions, buttermilk blue
cheese fondue) or Seared Mahi Mahi (Hamakua mushrooms,
shishito peppers, garlic rice)

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Warm Ono Farm Banana Toffee Pudding
(salted caramel fudge, rum raisin ice cream)

or Tahitian Vanilla Crème Brulee
(pineapple banana chutney, green tea shortbread)

Fabiani's Wailea \$29

Chef Frank Alpizar

Caprese Salad (Zuhairs Kula tomatoes, buffalo mozzarella basil oil
balsamic reduction)

or Fabianis Crab Cakes (chili beurre blanc, mango pesto aioli)

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Chicken Picatta (served over angel hair pasta)

or Classic Spaghetti Carbonara

or Four Cheese Ravioli (homemade, stuffed with ricotta, parmesan,
mascarpone & mozzarella crema rosa sauce)

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Fabianis Tiramisu Cheesecake or Lilikoi Mousse Cake

Gannon's \$39

Chef Bret Scott Pafford

Lobster Bisque (truffle crème fraiche)

or Ale steamed Clam (Hawaiian chili butter, grilled bread)

or Apple Salad (Kula greens, maytag blue cheese, candied walnuts, cider vinaigrette)

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King Salmon (Big Island hearts of palm, garden beans, grape tomatoes, ginger emulsion) **or** Moroccan glazed Lamb osso bucco and chop (black olive galette, broccoli rapini, fig jus)

or "Succulent Swine 7 ways" (seared loin, braised belly, boudin noir, Crepinette, parsnip puree, pickled baby beets, upcountry lavender honey jus)

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Chocolate Mousse bomb

or Mac nut Pineapple Crisp, ala mode

Humuhumunukunukuapua'a \$49

Chef Mike Lofaro

Ahi Tartare (shiso leaf, ginger lime vinaigrette, soft herbs)

or Shrimp and Hearts of Palm Dumplings (fine herbs, Yuzu Kosho, pimenton)

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Aka Miso Kampachi (spicy noodles, carrot/ginger broth, shitake mushrooms)

or Grilled Niman Hanger Steak (chermoula, shiso peppers, sesame)

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Humu Pie

Joe's Bar & Grill \$29

Executive Chef Bev Gannon

Snapper Ceviche Tostada (charred tomato salsa)

or Mexican Caesar (corn & grilled scallion, creamy aged jack cheese dressing) **or** Roast Chicken tortilla soup

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Seafood Enchiladas, tomatillos salsa

or Texas Fried Chicken (corn pudding, pineapple jicama slaw, chipotle honey glaze)

or Joes Meatloaf (island vegetable succotash, chive butter mash potatoes)

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Grande Churro, Aztec chocolate sauce

or Bread pudding, ala mode

Ka'ana Kitchen \$49

Chef Isaac Bancaco

Grilled Octopus (secret sicily, watercress, asparagus)

or Watermelon Salad (feta, horseradish, arugula, walnuts)

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Abalone Risotto (onsen egg, saikyo miso, shiitake salt)

or Maui Caught Onaga (fall squash, chard, savory granola)

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Surfing Goat Cheese Cake with Kula strawberries

Kō - Plantation Inspired Cuisine \$49

Executive Chef Tylun Pang

Mauka Harvest **or** Portuguese Bean Soup (Portuguese sausage, white beans & vegetables)

or Oishi Sushi (spicy tuna, tempura battered and served crisp)

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Maui Cattle Company Boneless Aged Ribeye (Hawaiian steak rub,

Pohole fern shoots & tomato) **or** Makai Catch Of The Day

Macadamia Nut Crusted (tomato ginger butter, mashed Molokai sweet potato) **or** Chap Chae (Korean stir fried yam noodles, Kula onion, shiitake mushrooms, carrot, celery, won bok kim chee, grilled marinated pork skewers, shrimp)

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Wailua Estate (chocolate baked custard on macadamia nut praline crust, Kula strawberry gelato) **or** Maui Vanilla Bean Brûlée

or Plantation Pineapple Cake

Longhi's Wailea \$49

Chef Roger Hampton

Potato Crusted Crab Cakes (lump blue-crab, julienne-cut potatoes, roasted red pepper coulis & creamy mustard sauce)

or Ahi Poke (traditional Hawaiian poke)

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Longhi Longhi Salad (Maui organic baby romaine, reggiano parmesan, homemade garlic croutons & lemon-feta vinaigrette)

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Island Spiced Ahi (seared with white wine & butter sauté, island spices, garlic, Ali'i mushrooms & cilantro)

or Lobster Cannelloni (Maine Lobster, creamy ricotta cheese wrapped with fresh pasta and béchamel sauce)

or Surf & Turf (5oz. Petit filet served with a Maine lobster tail)

or Veal Marsala (veal scallopini, marsala wine reduction, mushrooms & fresh basil)

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Haupia Pie & Mango Cheesecake

Mala Wailea \$49

Executive Chef Sheldon Simeon

Butternut Squash Soup (crème fraiche, chives)

or Beets & Goat Cheese (roasted, pickled & shaved Beets from Kumu Farms, whipped goat cheese, Maui Oma coffee, aged balsamic)

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Braised Boneless Shortrib (Yukon mashed potatoes, Maui gold pineapple chutney)

or Steamed Hawaiian Fish (Thai basil pesto, Chinese soy sauce, braised radish)

or Roasted Jidori Chicken Breast (roasted Kumu farm carrots, brussel sprouts, apple cider jus)

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Caramel Apple Cheesecake Bar

Manoli's Pizza Company \$29

Chef Geno Sarmiento

Traditional Greek Salad **or** Caesar **or** House Salad

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Shrimp Scampi (Tiger shrimp, mushrooms, Maui onion, capers, sun-dried tomatoes, garlic, lemon, white wine, fettuccini)

or Spaghetti & Homemade Meatballs (pomodoro sauce)

or Chicken Picatta (chicken breast, homemade goat cheese gnocchi, Kula Meyer lemon, butter, garlic, capers)

or Homemade Lasagna (Italian sausage, ground Kobe beef, spinach, ricotta, parmesan, mozzarella, pomodoro sauce)

or Penne Pesto (gluten free penne pasta, local veggies, pesto)

≈

Tiramisu

Matteo's Osteria \$39

Executive Chef Matteo Mistura

Ahi Carpaccio di Tonno **or** Fried Calamari **or** Osteria Salad

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Carnaroli Risotto (Kauai shrimp, spicy pomodoro fresco topped with seared mahi mahi)

or Beet Pappardelle (House made beet pasta, butternut squash, goat cheese, brown butter & saba sauce)

or Lasagna (House-made pasta, Maui cattle beef, Italian sausage ragu, tomato sauce, parmesan)

≈

Torta al Cioccolato **or** Tiramisu **or** Affogatto

Migrant Maui \$39

Executive Chef Sheldon Simeon

Bottom of the Kalbi (shredded cabbage, warm kalbi dressing)

or Blistered Shishito Peppers (Ranch dressing, Quinoa Furikaki)

or Choy Choi (steamed baby bok choy, choy sum, radish)

≈

Pancit Noodles (stir fried vegetables, shiitake mushrooms, pork, shrimp, achuete, fried garlic)

or Fat Chow Fun (roasted pork belly, achuete, pipinola shoots, parmegiano reggiano)

or Saimin (Iwamoto Saimin noodles, char siu, kamaboko, wafu dashi)

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Korean Fried Chicken (peanut sauce, roasted peanuts, basil)

or "Tocino" Filipino-Style Sweet Pork (guava jelly, pickled Kula onions)

or Hibachi Hanger Steak (nouc cham, pickled shallots, watercress)

≈

Ube Ice Cream

Monkeypod Kitchen by Merriman \$39

Chef Corey Waite

Classic Caesar **or** Vegan Portuguese Bean Soup

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Wood-Roasted Chicken Wings (garlic, chili & rosemary, tzatziki sauce)

or Pumpkin Patch Ravioli (Kiawe-roasted squash, chevre, spinach, sage brown butter)

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Organic Macadamia Nut Crusted Fish of the day (Panko & macadamia nut crusted, Maui pineapple relish, jasmine rice)

or Fresh Gnocchi (local chard, sautéed mushrooms, tomato coulis, chevre)

or Grass Fed, Hormone Free Peppercorn Rubbed Filet Steak (Kona coffee, honey butter, spicy paniolo onions)

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Banana Cream Pie

Morimoto Maui \$49

Chef Masaharu Morimoto & Chef Greg Harrison

Whitefish Carpaccio (hot oil, mitsuba)

or Kakuni (ten hour pork belly, rice congee, soy-scallion jus)

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Braised black cod (ginger-soy reduction)

or Morimoto "Pork Chop & Apple Sauce" (kimchee, bacon, ginger apple puree)

or Angry Chicken (marinated organic half chicken, roasted peppers)

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Kabocha Cake **or** Green Tea Panna Cotta

Mulligan's on the Blue \$29

Chef Megan Leake

Chopped Salad (romaine lettuce, bacon, cucumber, cherry tomatoes, avocado, house made buttermilk blue cheese dressing)

or Lobster Bisque (garnished with crème fraiche)

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Gaelic Steak (10 oz New York strip steak, scalloped potatoes, asparagus, Irish whiskey cream sauce)

or Atlantic Salmon (caper lemon beurre blanc, sautéed spinach & Irish chive potato cake)

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Finnegan's Pie **or** Chocolate & Banana Bread Pudding