

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 Shrimp Scampi (shiitake mushrooms, sun-dried & cherry
tomatoes, linguine, house-made garlic butter)

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Lilikoi-Lemongrass Panna Cotta or Ice Cream or Sorbet

Pita Paradise Wailea Bistro \$39

Chef Jonathan Kealoha

Maui Onion Salad (Waipoli greens, cherry tomatoes,
ginger dressing) or Tako Poke (green onion, sesame, garlic, soy
sauce) or Chicken Pitakias (grilled zucchini, carrots, parmesan, feta,
spicy cucumber sauce)

≈

Fresh Island Catch (sesame crusted fresh catch, Hamakua
mushroom & asparagus purple risotto) or Braised Lamb Shank
(rosemary garlic mashed potatoes) or Grilled Kebob Medley
(sweet Kauai shrimp, grass fed Angus beef, bacon wrapped cherry
tomatoes, sautéed house vegetables, rice pilaf)

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Kula Strawberry Cheesecake or Haupia Ice Cream with Maui
pineapple, macadamia nuts

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)

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

Tommy Bahama \$39

Executive Chef Markus Lage

Coconut Shrimp (papaya mango chutney)
or Bungalow Salad (toasted almonds & macadamia nuts, feta, dried
blueberries, pepitas, tomatoes, Meyer lemon vinaigrette)

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Grilled Baby Back Pork Ribs (blackberry BBQ sauce,
cauliflower-chive mash)

or Thai Shrimp & Scallops (lemongrass, coconut curry reduction,
almond rice)

or Li Hing Mui Spiced Local Catch (Lilikoi cream sauce, wilted
spinach, almond rice)

or Brown Sugar Crusted Chicken Breast (Quinoa succotash,
Meyer lemon vinaigrette)

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Dessert Duo

Key Lime Tart & Pina Colada Cake Bite

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

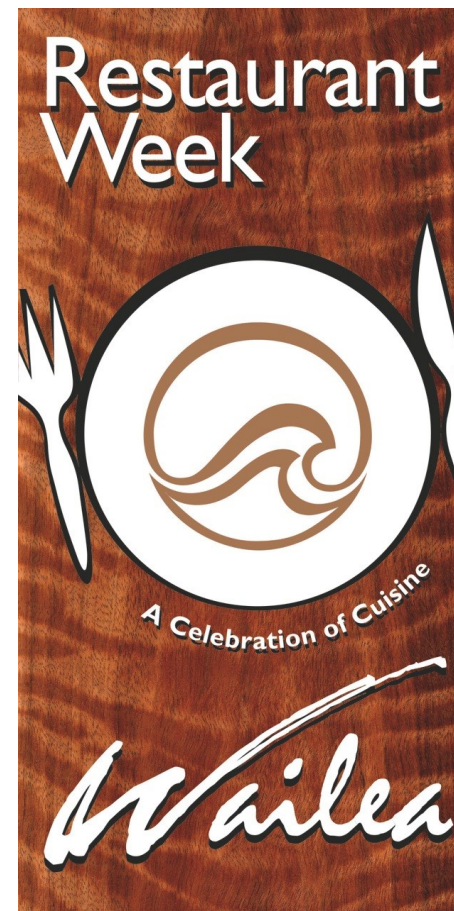
Capische*	(808) 879-2224
DUO Steak & Seafood *	(808) 874-8000
Fabiani's Wailea	(808) 874-1113
Gannon's*	(808) 875-8080
Humuhumunukunukuapua'a*	(800) 888-6100
Joe's Nuevo Latino*	(808) 875-7767
Kō*	(808) 875-2210
Longhi's Wailea*	(808) 891-8883
Mala Wailea*	(808) 875-9394
Manoli's Pizza Company*	(808) 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
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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**19 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.*



MAUI FOOD BANK
Helping the Hungry

Capische? \$49

Chef Brian Etheredge and Chef Chris Kulis

Adriatic Mixed Greens (grilled red onion & olive vinaigrette,
cucumber, Kula tomatoes, feta)

or Grilled Caesar (romaine, white vinegar vinaigrette, garlic aioli,
parmesan, garlic croutons)

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Bolognese (ragu of veal, beef, pork sausage,
Haiku tomato marinara, spaghetti)

or Grilled Maui Catch (Japanese turnips, caramelized fennel, taro
puree, asparagus, pea shoots)

or Braised Short Rib (purple sweet potato, kale salad,
garlic gremolata, garlic jus)

≈

Nightly House Made Sweets

DUO Steak & Seafood \$49

Chef Michael Wilson

Watercress Frisee Salad (Local watercress, Frisee, bacon lardons,
6-minute egg, toasted hazelnut, lemon & Black Truffle dressing)

or Chicken & Waffles

(buttermilk fried chicken, house-made waffle, Portuguese sausage
gravy, Sriracha-Maui honey)

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Pan Seared Mahi-Mahi (stir fried vegetable noodle, steamed baby
bok choy, soy ginger broth)

or Slow Braised Short Ribs (house-made spatzle, Maui Onion,
Maui Taleggio, Madeira mushroom)

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Almond Yogurt Micro Cake

(oven roasted strawberries, Cardamom ice cream)

or Chocolate & Pineapple

(chocolate cremeux, candied macadamia nuts, braised Maui Gold
pineapple, coconut sorbet)

Fabiani's Wailea \$29

Chef Lorenzo Fabiani

Crab Stuffed Mushrooms (spicy sun dried tomato aioli,
balsamic reduction)

or Insalata Fabiani (arugula, brie, Kula strawberries, crimini
mushrooms, white truffle oil)

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Gnocchi Gorgonzola (butternut squash, chicken,
wilted baby spinach)

or Braised Lamb Shank (chianti reduction, mushroom &
asparagus risotto)

or Eggplant Napolitana (homemade, stuffed with mushroom,
spinach, melted mozzarella, arrabiata sauce)

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Salted Caramel Brownie or Assorted Mini Macaroons

Gannon's \$39

Chef Bret Scott Pafford

Red Curry Mussels (crispy lotus, naan, coconut curry)
or Upcountry Caprese (Haiku tomatoes, local mozzarella,
wild arugula, aged balsamic)

or Raspberry Salad (Kula greens, maytag blue cheese,
candied walnuts, raspberry vinaigrette)

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King Salmon (Big Island hearts of palm, garden beans,
cherry tomatoes, ginger emulsion)

or Organic Pork Chop (creamy goat cheese polenta,
green beans, dried fruit compote)

or Ginger Hoisin Short Ribs (crispy sweet onions,
glazed baby carrots, horseradish mashed potatoes)

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Chef's Choice

Humuhumunukunukuapua'a \$49

Chef Mike Lofaro

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

or Big Island Abalone Chowder (Applewood bacon,
Kula corn, madras curry)

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Crispy Mahi Mahi (Forbidden Rice, baby bok choy,
sauce l'ommedieu)

or Monchong

(Saimin noodles, shinshu siso, Nueske's bacon, sunny egg, peas)

≈

Lychee Panna Cotta

Joe's Nuevo Latino \$39

Chef du Cuisine Gary Johnson

Ensalada de Pina - *Grilled Pineapple Salad*

(poha berries, jicama, watercress, mojito vinaigrette)

or Pescado con Coco (Caribbean inspired ono ceviche with
coconut milk, fresno chile, mango, plantains, cilantro, lilikoi)

≈

Hanger Steak a la Parilla - *Grilled Hanger Steak*

(chimichurri, crispy fingerlings, tomato arugula salad)

or Pescada Veracruzana

(seared fish simmered with Mexican tomato broth, saffron rice,
olive and caperberry salad)

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Caramel Flan

(lilikoi, macadamia brittle, toasted coconut)

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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Asian Braised Short Rib (ginger and scallion congee)

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 Derek Watanabe

Beef Carpaccio (seared black peppered beef carpaccio with green
papaya salad, chili mint dressing)

or Ahi Tune Cake (sesame coleslaw, basil aioli)

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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 Risotto (asparagus, mushrooms, tomatoes,
parmesan reggiano)

or Surf & Turf (Petit filet served with shrimp torino)

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

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Haupia Pie & Mango Cheesecake

Mala Wailea \$49

Executive Chef Sheldon Simeon

Watermelon Gazpacho (avocado, Thai basil)

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

≈

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

or Grilled Kua'i Prawns (local mushroom ragu, 3 grain rice)

or Roasted Jidori Chicken Breast (roasted Kumu farm carrots,
Rainbow chard, apple cider jus)

≈

Local Apple Banana Bread ala Mode

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

Insalata di Carpaccio di Tonno (Ahi tuna, quinoa, cucumber,
tomato, Kula greens, orange vinaigrette) **or** Fried Calamari (spicy
Calabrian tomato sauce) **or** Osteria Salad (arugula, endive,
gorgonzola, grapes, macadamia nuts, lemon citronette)

≈

Pescatore (fresh catch, Kua'i shrimp, spicy risotto al pomodoro
fresco)

or Ravioli al Mare (lobster ravioli, slow roasted oyster mushrooms,
saffron cream sauce)

or Lasagna (Maui Cattle Co. beef, Italian sausage, tomato sauce)

≈

Pere al Vino (poached Chianti infused pears, vanilla yogurt ricotta
crema) **or** Tiramisu **or** Affogatto Vanilla gelato "drowned" in hot
Italian espresso, house biscotti)

Migrant Maui \$39

Executive Chef Sheldon Simeon

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

or Brussels Sprouts (sweet chili, spiced peanuts, mint)

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 Hibachi Hanger Steak (noug cham, pickled shallots, watercress)

≈

Ube Ice Cream

Monkeypod Kitchen by Merriman \$39

Chef Corey Waite

Waipoli Farm Organic Baby Romaine (parmesan, Pete's
Caesar dressing) **or** Coco Corn Chowder (local coconut
milk, Yukon gold potato, Zuhair farms tomato)

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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 Big Island Grass Fed Ribeye Steak (house-made
chimichurri sauce, jalapeno mashed potato)

≈

Chocolate Cream Pie

Morimoto Maui \$49

Chef Masaharu Morimoto & Chef Greg Harrison

Wagyu Beef Carpaccio (yuzu soy, ginger, sweet garlic)

or Tako Taco (citrus marinated octopus,
house-made kim chee)

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Chirashi Sushi (Morimoto style cut sashimi & vegetables over
sushi rice)

or Angry Chicken (marinated organic chicken,
roasted peppers)

or Kua'i Prawn (Thai curry sauce, local veg)

≈

Tofu Cheesecake (pineapple infusion, Tahitian vanilla,
toasted macadamia) **or** Toasted Coconut Butter Mochi
(jivara cremeux, rice ice cream, milk chocolate rice clusters)

Mulligan's on the Blue \$29

Chef Philip Nestor

Spinach Salad (applewood bacon roasted macadamia nuts,
feta cheese, red wine vinaigrette)

or Thai Chicken Curry Soup

≈

Guinness Marinated Boneless Short Ribs (Gaelic sauce,
colcannon, sautéed asparagus, baby carrots)

or Oven Roasted Atlantic Salmon Tipperary Style
(puree of carrots & parsnips, scalloped potatoes)

≈

Finnegan's Pie

or Chocolate Lava Cake (Bailey's Cream sauce)