

The Restaurant at Hotel Wailea \$59

Chef De Cuisine Zach Sato

Smoked Kamuela Beets *or* Truffle Risotto

Short Rib Bolognese *or* Local Snapper *or* Dry-Aged Muscovy Duck Breast

Hawaiian Molten Lava Cake

Tommy Bahama Café \$49

Chef Jason LaMotte

World Famous Coconut Shrimp (papaya mango chutney) *or* Roasted Pork Belly Sliders (Sriracha aioli, pickled vegetables)

Evonuk Farms Roasted Golden Beet Salad (Surfing Goat cheese, roasted shallots, balsamic and arugula) *or* Haiku Greens Bungalow Salad (Myer lemon vinaigrette, Kamuela tomato, Feta cheese, toasted almonds, dried blueberries, macadamia nuts)

Guava BBQ Glazed Baby Back Pork Ribs (Jerk rub, Mango-Guava BBQ, island slaw) and garlic truffle fries *or* Seared Koala Mahi-Mahi and Chili Crusted Kauai Shrimp (Quinoa succotash, arugula and Meyer Lemon vinaigrette) *or* House Made Maui Nui Ranch Venison Bolognese (Pappardelle pasta, roasted shallots and grana padano)

Wailea Kitchen & Tap \$29

Chef Judah Secunda

Shrimp Cocktail (Chilled prawns with lemon and classic cocktail sauce) *or* Caesar Salad

Chicken Panzanella (Pesto marinated airline chicken breast paired with a grilled vegetable panzanella) *or* Chuck Roast (Savory home style braised chuck roast, mashed potatoes and gravy, roasted vegetables)

Brownie Ala Mode

Advance reservations strongly recommended, call restaurant direct:

AMA Bar & Grill	(808) 875.4100
Bistro Molokini	(800) 888.6100
DUO Steak & Seafood *	(808) 874.8000
Fabiani's Wailea *	(808) 874.1234
Gannon's *	(808) 875.8080
Humble Market Kitchin *	(808) 879.4655
Humuhumunukunua'ia'a *	(800) 888.6100
Ka'ana Kitchen *	(808) 573.1234
KAPA Bar & Grill *	(808) 879.1922
Kō *	(808) 875.2210
Longhi's Wailea *	(808) 891.8883
Manoli's Pizza Company *	(808) 874.7499
Matteo's Osteria *	(808) 891.8466
Monkeypod Kitchen by Merriman *	(808) 891.2322
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
The Restaurant at Hotel Wailea *	(808) 879.2224
Tommy Bahama *	(808) 875.9983
Wailea Kitchen & Tap *	(808) 878.3663



*Or visit www.opentable.com to make dinner reservations online with participating restaurants. (Not combinable with other discounts or promotions, coupons or discounts)



Mahalo for your participation. For every pre-fixe entrée purchased during Restaurant Week Wailea, \$2.00 will be contributed to the Maui Food Bank.

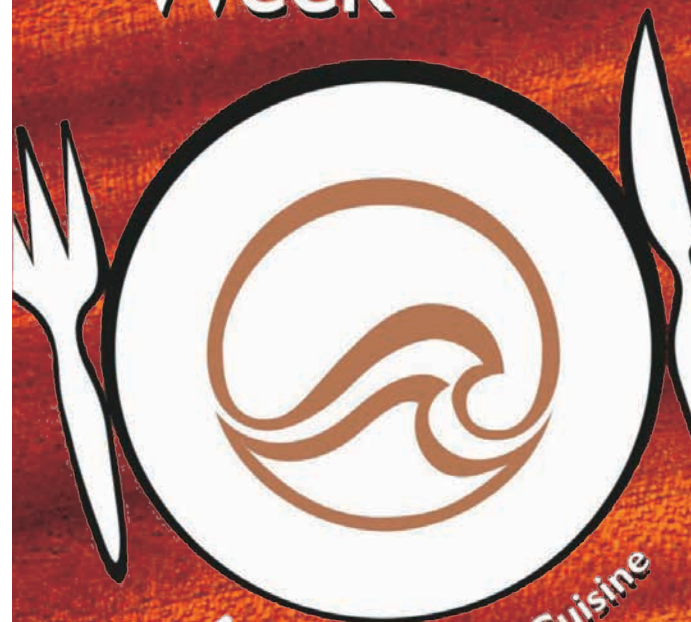


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WaileaResortAssociation.com

May 21 - 27, 2017

Restaurant Week



Wailea

21 Participating Restaurants
Extraordinary pre-fixe menus
\$29, \$39, \$49 or \$59 per person
(excluding beverages, tax & gratuity)

AMA Bar & Grill \$39

Executive Chef Tylon Pang

"Nalu" Sushi Roll (crab, avocado, cucumber roll topped with spicy tuna, crispy Maui onion, tobiko, spicy aioli, sweet soy glaze) *or* Maui Chopped Salad *or* Polo Beach clam chowder

Mauka & Makai (kalua pork, ahi poke, ogo, Maui onion, green onion) *or* Kihei Pulehu Short Ribs (soy sauce, cane sugar, ginger, garlic, scallions) *or* Grilled Volcano Spiced Mahi Mahi (mango salsa)

Haleakala Mud Pie *or* Traditional Key Lime Pie

Bistro Molokini \$49

Chef Adam Rzczkowski

Upcountry Roasted Beet Salad (honey whipped chevre, watermelon radish, fresh horseradish, pea tendrils) *or* Ahi Poke Nachos (crispy wontons, wasabi cream, Maui onion, shishito peppers, sweet soy, spicy aioli)

5oz. Beef Tenderloin (creamed brussels sprouts, king trumpet duxelle, pickled grapes, demi-glace) *or* Pan Roasted Fresh Catch (sweet corn & bacon succotash, sunburst squash, cherry tomatoes, charred shishito)

Nutella Cheesecake *or* Kumu Farms Coconut Cake

Duo Steak & Seafood \$59

Chef Brendan Gooderham

Ahi Tuna "Tiradito" (watermelon, beets, yuzu, apple, micro popcorn) *or* Steak Tartare (mini pickled vegetables, kohlrabi, leek ash, grilled bread)

Hawaiian Shutome (le puy lentil, smoked bacon, poached baby turnips, aged sherry gastrique) *or* Whole Roasted Strip Loin of Beef (braised short rib & horseradish croquette, asparagus, aligot, jus gras)

Kula Strawberries "Minestrone"

Fabiani's Wailea \$39

Head Chef Oscar Vergara

Fried Creamy Lemon & Fresh Mozzarella Risotto Balls *or* Fabiani's Bruschetta *or* Heritage Tomato Salad

Linguine Chicken Piccata (pan fried chicken, linguine, asparagus, lemon caper cream sauce) *or* Pierino's Home Made Four Cheese Ravioli (mascarpone, ricotta, parmesan, mozzarella in vodka sauce) *or* Chilli Butter Grilled Lobster Tail with Bloody Mary Linguine

Tiramisu *or* Red Velvet

Gannon's \$59

Chef Bret Scott Pafford

Seared Scallops & Garlic Noodles (chilled garlic noodles, smoked chili oil) **or** "Maui Style" Ahi Poke (island chips, avocado) **or** Raspberry Salad (Kula greens, Maytag blue cheese, candied walnuts, raspberry vinaigrette)

Sesame Crusted Ahi (tempura long beans, sticky rice, lemongrass buerre blanc) **or** "Malama Farms" Pork Flight (porchetta & peas, adobo pancit, kalua cabbage, spiced chicharon) **or** Kobe Flat Iron Steak (broccolini, horseradish mashed potatoes, chimichurri)

Chef's Choice Dessert

Humble Market Kitchin \$59

Chef Roy Yamaguchi

Crispy Brussels & Cauliflower (pepitas, queso fresco, cilantro lime aioli) **or** Curly Kale (hearts of palm, ricotta salata, candied pecans, dried cranberries, lemon vinaigrette)

Charred Ora King Salmon (Hawaiian style tofu poke, Maui onion soy vinaigrette, pea shoots) **or** Kauai Shrimp (scampi herb butter, grilled garlic focaccia) **or** Balsamic Herb Grill Sirloin (smash potatoes, red wine demi)

Salted Caramel Budino

Humuhumunukunukuapua'a \$59

Chef de Cuisine Mike Lofaro

Marinated Tomatoes (Surfing Goat cheese, smoked Kula strawberry, kiawe molasses) **or** Spicy Sesame Beef (tropical fruit escabeche, Thai basil, pickled cucumber)

Crispy Mahi Mahi (forbidden rice, baby bok choy, jalapeno, orange & lychee sauce) **or** Maui Cattle Butcher's Steak (red miso, charred scallions, ulu, dates, Thai flavors)

Humu Chocolate Garden

Ka'ana Kitchen \$49

Sous Chef Robert Andrade

Kona clams (pancetta, roasted tomatoes, focaccia) **or** Black sesame noodle (peanuts, mushroom)

Malama farms prom ragu (kahocho, bitter greens) **or** Fresh Catch (ginger soubise, hearts of palm, savory granola)

Coconut sundae **or** Caramel Cake

Kapa Bar & Grill \$49

Executive Chef John Leslie

Kula Farms Kale Salad with Blackened Mahi (mint, serrano chili, lemon parmesan dressing) **or** Kapa Caesar with Blackened Ahi

Kauai Shrimp with Thai Coconut Lemongrass Red Curry **or** Macadamia Nut Chicken Stir Fry

House made chocolate mousse cake **or** Liliko sorbet

Kō - Plantation Inspired Cuisine \$59

Executive Chef Tylun Pang

Mauka Harvest (Pohole fern shoot, heart of palm, Kula baby lettuce, macadamia nut, passion fruit vinaigrette) **or** Portuguese Bean Soup (Portuguese sausage, white beans, and vegetables) **or** Oishi Sushi (Rolled with spicy tuna, tempura battered)

Asian Braised Short Rib (ginger and scallion congee) **or** Macadamia Nut Crusted Makai Catch (tomato ginger butter, mashed Molokai sweet potato) **or** Pancit Noodles (prawns, scallops and upcountry vegetables)

Waiialua Estate **or** Maui Vanilla Bean Brûlée **or** Plantation Pineapple Cake

Longhi's Wailea \$49

Chef Paul Gonsalez

Longhi Longhi Salad (Maui organic baby romaine tossed with reggiano parmesan, homemade garlic croutons and our lemon-feta vinaigrette)

Pasta Genovese (pesto sauce)

Island Spiced Ahi (White Wine and butter Sauté, Island Spices, garlic, Ali'i mushrooms, cilantro) **or** Lobster Risotto (asparagus, mushrooms, tomatoes and parmesan reggiano) **or** Surf & Turf (Petite Filet with Shrimp Torino) **or** Veal Marsala (Veal Scaloppini, Sweet & Dry Marsala Wine, mushrooms and fresh basil.

Chocolate Raspberry Cake

Manoli's Pizza Company \$29

Chef Geno Sarmiento

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

Shrimp Scampi (Tiger shrimp, mushrooms, Maui onions, capers, sun-dried tomatoes, garlic lemon & white wine over fettuccine) **or** Chicken Picatta (Free range chicken breast, homemade goat cheese gnocchi, Kula meyer lemon butter, garlic, capers) **or** All meat Personal Pizza (Italian sausage, pepperoni, Genoa salami, smoked ham, mozzarella, Pomodoro) **or** Mediterranean Personal Pizza (Spinach, cherry tomatoes, artichoke hearts, Kalamata olives, feta, red onions, pepperoncini, Pomodoro mozzarella) **or** Spaghetti & Meatballs (organic Pomodoro sauce, homemade meatballs)

Homemade Tiramisu Gelato

Matteo's Osteria \$49

Executive Chef Matteo Mistura

Carpaccio (thin sliced beef tenderloin, arugula, shaved parmigiano, lemon dressing) **or** Calamari (fried calamari, spicy Calabrian tomato sauce) **or** Kale Caesar

Roasted Red Bell Pepper Ribbons Pasta, Calamari, Mahi-mahi, Spicy Arrabbiata Sauce **or** Lasagna (House Made Pasta, Béchamel sauce, mozzarella and parmesan cheese, Maui Cattle Co. beef, tomato ragu) **or** Acqua Pazza (fresh catch, clams, black olive, capers, tomatoes, shrimp broth)

Affogato **or** Tiramisu **or** Torta di Nocciola

Monkeypod Kitchen by Merriman \$49

Chef Corey White

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

Fresh Gnocchi (handmade gnocchi, fresh ricotta, vine-ripened tomatoes, organic kale) **or** Organic Macadamia Nut Crusted Fish of the Day (panko & macadamia nut crusted, Maui pineapple relish, jasmine rice) **or** Big Island Grass-Fed Ribeye Steak (house-made chimichurri sauce, jalapeno mashed potatoes)

Chocolate Cream Pie

Mulligan's on the Blue \$39

Chef Roland Kennedy

Dublin Bay Seafood Chowder **or** Mini Corned Beef Wellington **or** Emerald Greens (Cashel blue cheese, bacon bits, roasted Irish root vegetables, stoneground mustard vinaigrette)

Gaelic Steak (10 oz. Rib Eye, root vegetable puree, asparagus) **or** Blackened Mahi Mahi over Penne Pasta (mushroom and zucchini crema rosa) **or** Irish Lamb Stew

Finnegan's Pie **or** Homemade Apple and Pineapple Pie

Nick's Fishmarket Maui \$59

Chef Geno Sarmiento

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

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)

Lilikoi-Lemongrass Panna Cotta **or** Ice Cream **or** Sorbet

Pita Paradise Bistro Wailea \$49

Chef Johnathan Kealoha & Patrick James Inocentes

Roasted Vegetable and Walnut Pesto Tiropitas **or** Caprese Salad **or** Tomato, Fennel and Goat Cheese Crostini

Braised Pork Loin (roasted beet and garlic mashed potatoes, asparagus, chimichurri sauce) **or** Panko Crusted Kauai shrimp (coconut-pumpkin orzo pasta, Hamakua mushrooms, Maui onions, Rosa Blanca eggplant) **or** Johnny's Fresh Catch (roasted fingerling potatoes, Ali'i Mmushrooms, kale, shallots, basil aioli)

Baklava Ice Cream Cake **or** Warm Flourless Chocolate Torte A la Mode

Ruth's Chris Steak House Wailea \$49

Executive Chef Daniel Bader

Caesar Salad **or** Steak House Salad

Petite Filet **or** Island Fresh Fish (Chef's selection of fresh local fish and preparation) **or** Broiled Marinated Chicken (Double breast of chicken in our own marinade) Accompaniments (served family style): Garlic Mashed Potato, Creamed Spinach, White Rice

White Chocolate Bread Pudding **or** Ice Cream **or** Sorbet