

**Ruth's Chris Steak House Wailea \$49**

*Executive Chef Daniel Bader*

Steak House Salad

Petite Filet (broiled expertly to melt in your mouth) or  
Chef's Fish Selection (Your server will describe tonight's preparation)  
or Stuffed Chicken Breast (oven roasted free-range double chicken  
breast stuffed with garlic herb cheese, lemon butter)  
Choice of Accompaniment: Garlic Mashed Potatoes,  
Creamed Spinach, White Rice

White Chocolate Bread Pudding or Sorbet

**The Restaurant at Hotel Wailea \$59**

*Chef De Cuisine Zach Sato*

Smoked Kamuela Beets (crushed avocado, harissa, puffed  
grains, sunflower) or Truffle Risotto (Ali'i mushrooms,  
truffle butter, parmesan reggiano)

Short Rib Bolognese (spaghetti, whipped ricotta,  
rosemary bread crumbs) or Steamed Local Fish  
(bok choy, olena nam pla)

Hawaiian Molten Lava Cake

**Tommy Bahama Café \$49**

*Executive Chef Jason LaMotte*

World Famous Coconut Shrimp (papaya-mango chutney) or  
Ahi Poke (sea asparagus, ogo, Maui onion, furikake,  
tobiko, avocado, sriracha aioli)

Bungalow Salad (toasted almonds, macadamia nuts, feta,  
dried blueberries, pepitas, escobedo tomatoes, Meyer  
lemon vinaigrette) or The Classic Caesar (Hirayama Farm  
whole leaf baby romaine hearts, grana padano, rustic croutons)

Pan-Roasted Mahi Mahi (Ho Farms roasted tomato,  
Blue crab, risotto, arugula pesto, Hawaiian chili water) or  
Hawaii Ranchers Prime "Baseball Steak" Surf and Turf  
(Kauai shrimp, herbed fingerling potatoes, blistered Kula Farms  
carrots, pomegranate demi) or Togarashi Crusted  
Ahi Tuna (furikake edamame rice, namasu, soy  
reduction, sriracha aioli, tobiko)

**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 Kitchen *	(808) 879.4655
Humuhumunukunukuapua'a *	(800) 888.6100
Ka'ana Kitchen *	(808) 573.1234
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



\* Or visit [www.opentable.com](http://www.opentable.com) to make dinner reservations with participating restaurants. (Not combinable with other discounts or promotions)



Mahalo for your participation. A contribution is made to the Maui Food Bank for every pre-fixe entrée purchased during Restaurant Week Wailea.



MauiNow Premier Media Sponsor of Restaurant Week Wailea

Log onto [MauiNow.com](http://MauiNow.com) and click on Food & Dining section to view video & interviews with Restaurant Week Wailea participants

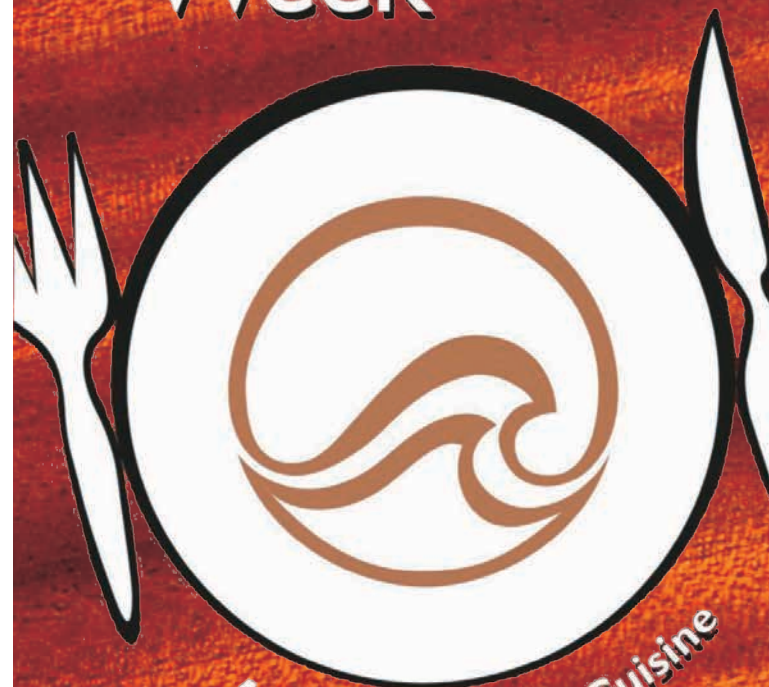
[RestaurantWeekWailea.com](http://RestaurantWeekWailea.com)



[WaileaResortAssociation.com](http://WaileaResortAssociation.com)

May 20 – 26, 2018

**Restaurant Week**



A Celebration of Cuisine

*Wailea*

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

**AMA Bar & Grill \$49**

*Executive Chef Tylun Pang*

Nalu Sushi Roll (crab, avocado, cucumber roll topped with spicy tuna, crispy Maui onion, tobiko, spicy aioli, sweet soy glaze) or  
Maui Chopped (romaine lettuce, avocado, tomato, Maui onion, cucumber, kalamata olives, feta, caper vinaigrette) or  
Polo Beach Clam Chowder (clams, celery, sweet onion, bacon, yukon gold potatoes)

Mauka & Makai (kalua pork, ahi poke, ogo, Maui onion, green onion) or AMA Surf & Turf (New York steak, grilled lobster tail, garlic-parsley oil, french fries) or Grilled Volcano Spiced Mahi Mahi (fresh local catch, volcano spice, mango salsa, choice of white or brown rice, and macaroni, Kula green salad)

Traditional Key Lime Pie or Haleakala Mud Pie

**Bistro Molokini \$49**

*Chef Adam Rzczkowski*

Pork Spare Ribs (Hawaiian chili glaze, shaved fennel, apple butter) or  
Ahi Poke Nachos (crispy wontons, wasabi cream, Maui onion, shishito peppers, sweet soy, spicy aioli)

Seared 10 U Scallops (citrus shoyu fried rice, crispy pork belly, fermented black bean, charred broccolini) or  
Fire Roasted Puna Chicken (risotto, asparagus, preserved lemon, parmigiano reggiano, natural jus)

Nutella Cheesecake or Kumu Farms Coconut Cake

**Duo Steak & Seafood \$59**

*Chef Craig Dryhurst*

Kona Coffee Roasted Beets (goat cheese, arugula, vanilla crème fraiche, macadamia nut & aerated beet crisp) or Pork Belly & Scallops (Hamakua mushroom, pea puree, apple balsamic & curry oil)

Kaffir Lime Oil Poached Mahi Mahi (forbidden rice cake, baby bok choy & coconut curry sauce) or Porcini Crusted Flat Iron Steak (liquid French fries, asparagus, cherry tomatoes, chimichurri sauce)

Vanilla & Lime Mascarpone Cream Puff or  
Caramelia Milk Chocolate & Peanut Mousse Cake

**Fabiani's Wailea \$29***Head Chef Oscar Vergara*

Caprese Salad (Zuhair's Kula tomatoes, buffalo mozzarella basil oil balsamic reduction) **or** Fabiani's Crab Cakes (chilli beurre blanc, mango pesto aioli)

Chicken Picatta (served over angel hair pasta) **or** Classic Spaghetti Carbonara **or** Four Cheese Ravioli (homemade and stuffed with ricotta, parmesan, mascarpone & mozzarella, crema rosa sauce)

Fabiani's Tiramisu Cheesecake **or** Lilikoi Mousse Cake

**Gannon's \$49***Chef Bret Scott Pafford*

Kalua Pig Spring Rolls (fire shoyu sauce) **or** Pacific Shellfish Salad (spicy angel hair noodles, spinach, garlic-yuzu dressing) **or** Kula Strawberry Salad (sheep's milk feta, hearts of palm, Kula greens, macadamia, aged balsamic)

Cashew Crusted Catch (sesame snap peas, forbidden coconut rice, pineapple red curry sauce) **or** Lemongrass Chicken (organic chicken, fingerling potatoes, haricot verts, green papaya salad) **or** Lamb Osso Bucco (broccoli, purple sweet potato gnocchi, blackberry cabernet reduction) **or** Pumpkin & Mascarpone Ravioli (parmesan, pesto, seasonal local vegetables)

Spring Berry Crisp **or** Kona Coffee Chocolate Mousse Cup

**Humble Market Kitchin \$49***Chef Roy Yamaguchi*

Octopus Luau (olive oil grilled octopus, applewood smoked luau) **or** Local Greens (candied walnuts, local honey yuzu vinaigrette)

Seared Whole Moi (fried tofu, confit tomato salad) **or** HMK Style Surf & Turf (Makaweli beef, Kauai shrimp, garlic fried rice)

Tempura Local Mango **or** Roy's Melting Hot Chocolate Soufflé

**Humuhumunukunukuapua'a \$59***Chef de Cuisine Mike Lofaro*

Hamachi Carpaccio (yuzu, hawaiian chili, celery, ginger shave ice) **or** Marinated Tomatoes (garlic/shallot confit, buratta, arugula)

Crispy Mahi (forbidden rice, brussel sprouts, orange & lychee sauce) **or** Niman Ranch Filet (spinach & crab "luau", red wine reduction, rosti potato)

Chocolate Garden **or** Tropical Fruit Vacherin

**Ka'ana Kitchen \$59***Executive Chef Isaac Bancaco*

Grilled Baby Romaine (sunflower oil, calamansi emulsion, sunflower sesame granola, midnight moon cheese) **or** Sweet Potato Bao (Malama Farm pork belly, poha berry mustard, sweet potato leaves, local radish)

Ali'i Mushroom Risotto (marinated Ali'i mushrooms, saikyo shitake miso, 62° egg, lop chong) **or** Buttermilk Fried Chicken (O's Farm broccolini, HI Spice jalapeno, savory bibingka)

Big Island Goat Cheesecake **or** Chocolate Chip Shortcake

**K6 \$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)

Waialua Estate **or** Maui Vanilla Bean Brulée **or** Plantation Pineapple Cake

**Longhi's Wailea \$49***Chef Paul Gonzalez*

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

Pasta Genovese (An Italian Liquria specialty, with pesto sauce)

Island Spiced Ahi (seared with a white wine and butter sauté with island spices, garlic, Ali'i mushrooms, cilantro) **or** Shrimp Longhi (sautéed in butter, white wine, lemon, Haiku tomatoes, basil, served over garlic crostini) **or** Eggplant Parmesan (mozzarella cheese - pomodoro) **or** Surf & Turf (petite filet served with shrimp torino) **or** Veal Marsala (veal scalloppini in a sweet & dry Marsala wine reduction, mushrooms, fresh basil)

Tropical Dessert Sampling (Haupia Pie & Mango Cheesecake)

**Manoli's Pizza Company \$29***Chef Geno Sarmiento*

House Salad (Kula Farm greens, carrots, shredded cabbage, white balsamic Ali'i lavender vinaigrette) **or** Caesar Salad (romaine, house made creamy caesar vinaigrette, parmigiano reggiano)

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** Pulled Pork Personal Pizza (BBQ pulled pork, cheddar cheese, red onions, pomodoro, mozzarella) **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

**Matteo's Osteria \$49***Executive Chef Matteo Mistura*

Osteria Salad (arugula, endive, gorgonzola, grapes, macadamia nuts, lemon citronette) **or** Calamari (fried calamari, spicy calabrian tomato sauce) **or** Focaccia Nera (black ink house focaccia, marinated calamari, spicy fradiavola sauce, bruschetta tomatoes, arugula salad, Alberobello EVOO)

Gnocchi Gorgonzola (aged gorgonzola dolce latte DOP, handmade potato gnocchi, spinach, prosciutto di parma, saba) **or** Lasagna (house made lasagna pasta, béchamel sauce, mozzarella & parmesan cheeses, Maui Cattle Co. beef & Italian sausage, tomato ragu) **or** Acqua Pazza (seared fresh catch, roasted potatoes, olives, capers, tomato, white wine fume)

Affogato **or** Tiramisu **or** Cannoli

**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, vice-ripened tomatoes, organic kale) **or** Organic Macadamia Nut Crusted Fish of the Day (panko & macadamia nut crusted, Maui pineapple relish, jasmine rice) **or** Certified Angus Ribeye Steak (house-made chimichurri sauce, jalapeno mashed potatoes)

Chocolate Cream Pie

**Mulligan's on the Blue \$29***Chef Roland Kennedy*

Spinach Salad (spinach, applewood bacon, roasted macadamia nuts, feta cheese, red wine vinaigrette) **or** Irish Spring Rolls (corned beef, sauerkraut, veggies, stone ground mustard aioli)

Guinness Marinated New York Steak (Gaelic Sauce, colcannon, sautéed asparagus) **or** Oven Roasted Atlantic Salmon Tipperary Style (puree of carrots, parsnips, potatoes, lemon wine caper sauce)

Finnegan's Pie **or** Chocolate Lava Cake

**Nick's Fishmarket Maui \$59***Chef Geno Sarmiento*

Greek Maui Wowie (chopped Maui onions, Tiger prawns, tomatoes, avocado, romaine, feta, caper vinaigrette) **or** Seafood Chowder (fresh Hawaiian fish, applewood smoked bacon, Kula corn, Maryland Blue Lump Crab salad) **or** Kalua Pig Pot Stickers (caramelized Maui pineapple curry)

Fresh Island Catch "Picatta" (sautéed in lemon, butter & capers, Yukon gold mashed potatoes, broccolini, 24 hour tomato puree) **or** Moroccan Spiced Salmon (forbidden rice, mango chutney, sautéed spinach, baby shitake mushrooms, Hana avocado relish) **or** Petite Filet Mignon (asparagus, baby carrots, roasted garlic mashed potatoes, black truffle demi) **or** Roasted Chicken Breast (Italian sausage, poblano peppers, Maui onions, goat cheese, polenta, apricot-brown butter sauce)

Lilikoi-Lemongrass Panna Cotta

**Pita Paradise Bistro Wailea \$39***Chef Johnathan Kealoha*

Roasted Beet and Pecan Salad (mixed greens, carrots, grape tomatoes, radish sprouts, mango vinaigrette) **or** Pitzza (mozzarella, cheddar/jack, and feta cheese, fresh basil, tomatoes, house made pita, Tatziki) **or** Roasted Vegetable & Pesto Tiropita's (mushroom, zucchini, red bell pepper, onion, walnut pesto, phyllo pastry, Tatziki)

Lamb Medallions, Red Cabbage Coulis (truffle and parmesan fingerling potatoes, broccolini, pita) **or** Vegetable & Pesto Gnocchi (butternut squash, spinach, zucchini, mushrooms, walnut pesto cream sauce, pita) **or** Lilikoi glazed Fresh Catch with Lemon Hollandaise Sauce (fennel cilantro rice, sautéed mushrooms, kale, carrots, pita)

Flourless Ghiradelli Chocolate Torte **or** Mascarpone Cheesecake **or** Baklava Ice Cream Cake