

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 or Creamed Spinach or White Rice

White Chocolate Bread Pudding **or** Sorbet
Royal Kona coffee **or** tea service included

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** Sashimi Grade Ahi Tuna Poke (ogo, Maui onion, sesame & soy)

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

Miso Glazed Fresh Catch (furikake edamame sticky rice, bok choy, miso beurre blanc) **or** Hawaii Ranchers Flat Iron Steak (mango chimichurri, roasted potatoes, brussel sprouts and bacon) **or** Chili Crusted Kauai Shrimp (sushi rice, Thai chili glaze and long beans)

Advance reservations strongly recommended, call restaurant direct:

Ama Bar & Grill *	(808) 875.4100
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
Lineage	(808) 879.8800
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
Morimoto *	(808) 243.4766
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 to make dinner reservations with participating restaurants.



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



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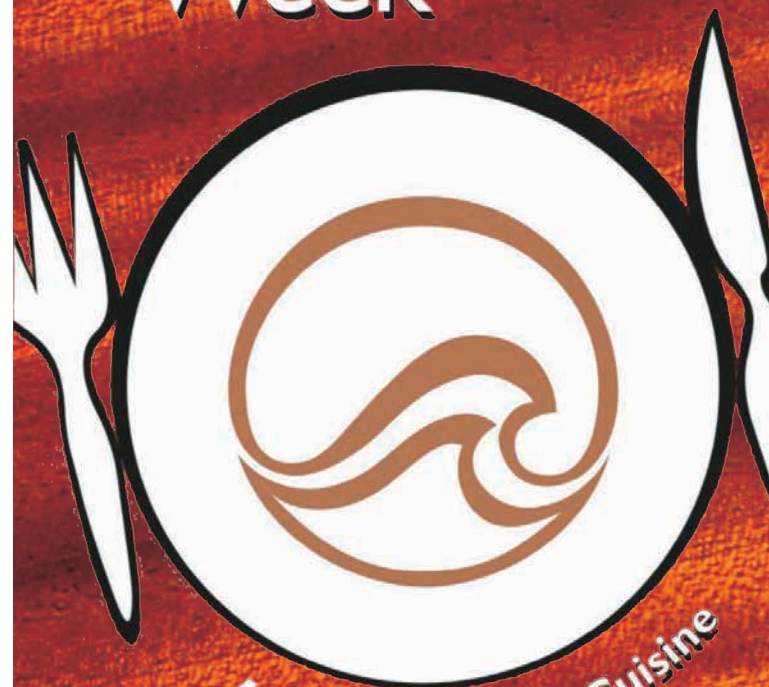
RestaurantWeekWailea.com



WaileaResortAssociation.com

Nov. 4 – 10, 2018

Restaurant Week



Wailea

20 Participating Restaurants
Extraordinary pre-fixe menus
From \$29 - \$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

DUO \$59

Chef Hyrin Salaguinto

Dungeness Crab Cake (carrot miso emulsion, avocado lemon gel, radish & carrot tuile) **or** Kona Kampachi Crudo (shaved Chef's garden vegetables, sesame seeds, shiso & yuzu ponzu)

Roasted Sake Kasu Marinated Hapu'u (shiitake mushroom dashi, baby bok choy, shaved cauliflower & pea shoots) **or** Grilled 10 oz. Ribeye (tomato confit, asparagus, crispy Maui onions & blue cheese butter)

Mango & Lilikoi Torte (lime marshmallow, Tahitian vanilla gelato)

Fabiani's Wailea \$29

Head Chef Oscar Vergara

Mushrooms Fabiani (crab stuffed mushrooms, mixed greens, Arrabiata sauce) **or** Wailea Week Insalata (arugula, strawberries, pancetta & goat cheese, balsamic vinaigrette) **or** Italian Shrimp Bisque

Linguine Chicken Picatta (pan fried chicken breast, linguine, asparagus with lemon caper cream sauce) **or** Pierino's Home Made Four Cheese Ravioli (ricotta, parmesan, mascarpone & mozzarella ravioli in vodka sauce) **or** Pizza Del Giorno

Fabiani's Tiramisu **or** Chocolate Raspberry Entremet

Gannon's \$49

Executive Chef Bret Scott Pafford

Kula Strawberry Salad (sheep's milk feta, hearts of palm, Kula greens, macadamia, aged balsamic) **or** Crispy Garlic Chicken Wings (furikake, green papaya, Kula green salad) **or** Korean BBQ Beef Skewers (cucumber kimchee, gochujang aioli)

Singapore Spiced Salmon (pan-fried garlic rice noodles, brussels sprouts, braised pork belly, baby carrots) **or** Seared Scallop Risotto (butternut squash, melted leeks, mascarpone cheese, meyer lemon) **or** Wagyu "Delmonico Steak" (8oz. steak, broccolini, chimichurri, duck fat fried fingerling potatoes, red wine glaze)

Chocolate Macnut Semifreddo **or** Hawaiian Chantilly Cake **or** Kula Strawberry Shortcake

Humble Market Kitchin \$49

Chef Roy Yamaguchi

Poached Asian Pear Salad (goat cheese, candied walnuts, red wine vinaigrette) **or** Crispy Pork Belly Appetizer (garlic soy, soft boiled egg)

Olive Oil Poached Ono (cauliflower puree, XO furikake, local vegetables) **or** Surf & Turf (petite filet, crab legs, shiso béarnaise)

Chocolate Bombe

Humuhumunukunukuapua'a \$59

Chef de Cuisine Mike Lofaro

Hamachi Carpaccio (yuzu, Hawaiian chili, celery, ginger shave ice) **or** Marinated Tomatoes (shallot confit, buratta, smoked Kula strawberry)

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

Humu Chocolate Garden **or** Tropical Fruit Vacherin

Ka'ana Kitchen \$59

Executive Chef Isaac Bancaco

Watermelon Salad (feta goat cheese, candied walnuts, Li hing mui) **or** Somen Salad (black sesame, peanuts, garlic)

Ali'i Mushroom Risotto (onsen egg, local watercress, saikyo miso) **or** Buttermilk Fried Chicken (savory mochi, bittergreens, jalapeno)

Coconut Sundae **or** Calamansi Tart

Kō \$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 **or** Oishi Sushi (rolled with spicy tuna, tempura battered)

Asian Braised Short Rib (ginger scallion congee) **or** Macadamia Nut Crusted Makai Catch (tomato ginger butter, mashed Molokai sweet potato) **or** Seared Hokkaido Scallops (yaki udon, shiitake mushrooms, sugar snap peas, sweet pepper)

Waialua Estate **or** Kona Coffee Brulée **or** Plantation Pineapple Cake

Lineage \$49

Chef Sheldon Simeon

Boiled Peanuts (oxtail soup spice) **or** Pickles (chayote & garlic) **or** Atara (green papaya & carrot)

Oyster Shooter (daikon, shoyu, chili pepper) **or** Cone Sushi (aburage, salmon skin, rice, ikura)

Veg & Dip (Braddah Russel's vegetables, shoyu mayo) **or** Bottom of the Plate Lunch (shaved cabbage, kalbi dressing, mac salad mayo, smoked beef fat)

Hoppin Juan's (garlic rice, scarlet runners, oxtail, marungay) **or** Hekka (long rice, tofu, mushroom, sweet dashi)

Cold Ginger Chicken (green onion pesto, salted black bean, chili oil) **or** Squid Lu'au (taro leaf, charred he'e, coconut candy) **or** Katsu Curry (fried cauliflower, golden curry, brown rice, furikake) **or** Pork n Peas (Simeon Family Recipe)

Sherbet

Longhi's Wailea \$49

Chef Paul Gonsalez

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, island spices, garlic, Ali'i mushrooms, cilantro) **or** Lobster Cannelloni (Maine lobster and creamy ricotta cheese wrapped with Longhi's fresh pasta, béchamel sauce) **or** Surf & Turf (petite filet, macadamia encrusted shrimp) **or** Veal Marsala (veal scallopini, marsala wine reduction, mushrooms, fresh basil) **or** Pasta Primavera (fresh steamed vegetables Pomodoro sauce, linguini)

Tropical Dessert Sampling (Haupia Pie & Mango Cheesecake)

Manoli's Pizza Company \$29

Chef Geno Sarmiento

House Salad **or** Caesar Salad

Shrimp Scampi (Tiger shrimp, mushrooms, Maui onions, capers, sun-dried tomatoes, garlic lemon, white wine with garlic bread) **or** Chicken Picatta (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 & Homemade Meatballs organic Pomodoro sauce

Homemade Tiramisu

Matteo's Osteria \$49

Executive Chef Matteo Mistura

Superfood (kale, red cabbage, carrots, sprouts, white quinoa, hemp seeds, pumpkin seeds, lemon honey mustard dressing) **or** Pizza Nera (black ink dough, salmon, lemon spuma, arugula, balsamic pearls) **or** Arancini (saffron risotto, Maui Cattle beef, peas, mozzarella, pomodoro fresco)

Ravioli D'Anatra (house made duck confit ravioli, foie gras cognac sauce, hazelnuts) **or** Lasagna (house made lasagna pasta, béchamel sauce, mozzarella & parmesan cheeses, Maui Cattle Co. beef & Italian sausage, tomato ragu) **or** Palumbo (sun dried tomatoes crusted fresh catch, orzo al pesto, roasted fennel, yellow bell pepper sauce)

Affogato **or** Tiramisu **or** Torta Caprese

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 (Maui pineapple relish, jasmine rice) **or** Certified Angus Ribeye Steak (house-made chimichurri sauce, jalapeno mashed potatoes)

Chocolate Cream Pie

Morimoto Maui \$59

Chef Masaharu Morimoto

Wagyu Beef Carpaccio (yuzu soy, ginger, sweet garlic) **or** Mini Toro Tartare (dashi soy, rice cracker, chives)

Angry Chicken (marinated organic chicken, calamansi, roasted peppers) **or** Braised Black Cod (sweet soy, budamame, Tokyo scallions) **or** Sushi (Morimoto style cut nigari and maki)

Road to Matcha **or** Calamansi Lime Mousse

Mulligan's on the Blue \$29

Chef Roland Kennedy

Irish Potato Boxty (stuffed with smoked salmon, fried capers, scallions, dill crème fraiche) **or** Irish Spring Rolls (fried kale, corned beef, Irish slaw horseradish demi)

Vegetable Shepherds Pie (three layered veggie supreme) **or** Gaelic Steak (served with colcannon & baby carrots, Jameson Irish whiskey and mushroom sauce) **or** St. Patrick Salmon (roasted red potatoes, braised leek, lemon, caper & cider reduction)

Finnegan's Pie **or** Bread & Butter Pudding

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" (lemon, butter & capers, Yukon gold mashed potatoes, broccolini, 24 hour tomato puree) **or** Moroccan Spiced Salmon (forbidden rice, mango chutney, sautéed spinach, baby shiitake 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 \$49

Chef Johnathan Kealoha & Chef Patrick James Inocents

Maui Onion Salad (Waipoli romaine, mix greens, tomato, fried Maui onion, Lilikoi vinaigrette) **or** Roasted Vegetable & Walnut Pesto Tiropitas (roasted zucchini, mushrooms, onions, red bell pepper, walnut pesto, mozzarella cheese, Tatziki sauce) **or** Sautéed Calamari Piccata (tomato, garlic, capers, basil, lemon)

Pistachio Crusted Rack of Lamb (rosemary mash potatoes, sautéed brussel sprouts, kale, mushrooms) **or** Kauai Shrimp Kabob (pineapple chili sauce, rice pilaf, sugar snap peas, red bell peppers, corn, onions) **or** Johnny's Fresh Catch (honey Sriracha butter sauce, roasted garlic fingerling potatoes, kale, mushroom, cherry tomatoes)

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