

The Pint & Cork \$39

Executive Chef James Wilfong

Soup of the Day or Lapa'au Farm Baby Greens Salad (grape tomatoes, cucumber, red onion, local radish, Lilikoi-truffle vinaigrette)

Grilled Shrimp (asparagus risotto, lemon-basil beurre blanc) or Grilled Pork Chops (barley salad, local green beans, foie gras butter)

Kona Coffee Cheesecake or Maple Bourbon Crème Brulée

The Restaurant at Hotel Wailea \$59

Chef De Cuisine Zach Sato

Tamini Farms Tomatoes or Hamakua Mushroom Risotto

Pan Roasted Catch of the Day (cauliflower, sauce vierge) or Short Rib Bolognese

Molten Lava Cake or Tropical Pavlova

Tommy Bahama Café \$49

Executive Chef Jason LaMotte

World Famous Coconut Shrimp or Gochujang Crusted Shishito Peppers

Evonuk Farms Roasted Golden Beet Salad (goat cheese, roasted shallots, balsamic, arugula) or Haiku Greens Bungalow Salad (basil lemon vinaigrette, Kamuela tomato, feta cheese, toasted almonds, blueberries, macadamia nuts)

Miso Glazed Ora King Salmon (furikake edamame sticky rice, bok choy, miso beurre blanc) or Hawaii Ranchers New York Strip (roasted potatoes, brussel sprouts, bacon, pomegranate demi) or Chili Crusted Kauai Shrimp (sushi rice, Thai chili glaze, ginger carrots)

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'ua *	(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
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 Pint and Cork*	(808) 727.2038
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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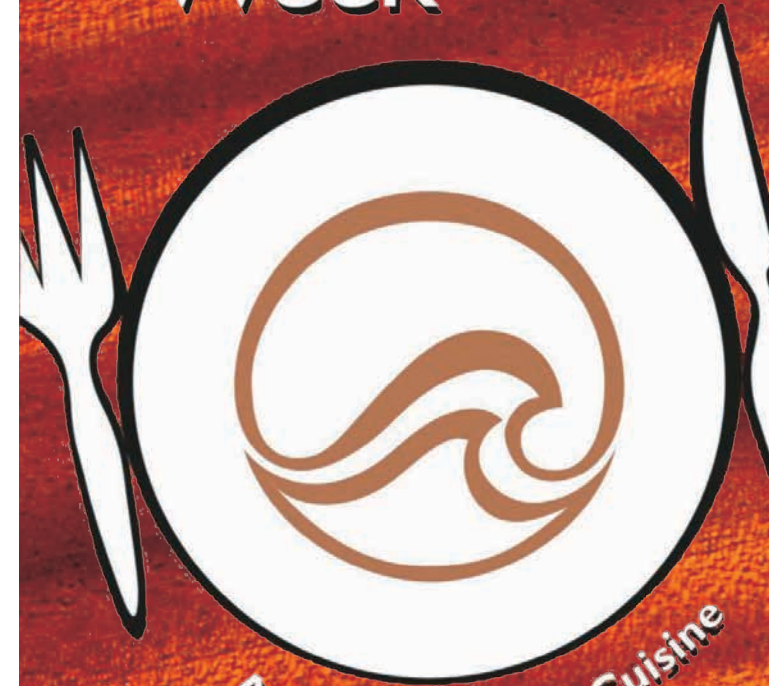
RestaurantWeekWailea.com



WaileaResortAssociation.com

May 19 - 25, 2019

Restaurant Week



A Celebration of Cuisine

Wailea

**21 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 BLT Caesar (romaine lettuce, crispy Maui onion, bacon, Kamuela tomato, parmesan, focaccia crouton, lemon caesar dressing) or Pang Pang Shrimp (crispy fried shrimp, sweet spicy aioli)

Grilled Island Ahi Steak (5 oz. seared rare ahi tuna, quinoa, roasted root vegetable, grilled asparagus, miso butter glaze) or Steak Frites (8 oz. New York steak, crispy onion, garlic parmesan yukon gold potato fries) or Mauka & Makai (kalua pork, ahi poke, ogo, Maui onion, green onion)

Haleakala Mud Pie or Macadamia Nut Lilikoi Pie

Bistro Molokini \$49

Chef de Cuisine Jo Soeung

Local Melon Salad (tahini yogurt, coppa, cucumber, micro basil, lime juice) or Hamakua Springs Bibb Lettuce (buttermilk dressing, tomato, red onion, bacon, avocado, herbs)

Kiawe Fire Wood Roasted Puna Chicken (pomme puree, asparagus, natural jus) or Braised Lamb Ragu (egg pappardelle, goat feta, saffron, bread crumbs)

Molokini Truffle or S'mores from the Oven

DUO \$59

Chef Hyrin Salaguinto

Beef "Poke" Tartare (Mandarin braised endive, taro root toast) or Caesar Salad (grilled romaine heart, creamy garlic dressing, parmesan tempura anchovy, moringa powder)

Seafood Coconut Curry (prawn, local catch, clams, choi sum, purple sticky rice) or Flat Iron Steak (black garlic butter, potato rosti, creamed spinach, natural jus)

Hawaiian Style Cheesecake or Ice Cream Sundae

Fabiani's Wailea \$39

Head Chef Oscar Vergara

Insalata Fabiani (arugula, strawberries, cherry tomatoes, goat cheese, prosciutto, balsamic vinaigrette) or Crab Cakes (mango pesto sauce)

Butter Cajun Lobster Tail (linguine spicy Bloody Marry sauce) or Chicken Marsala (parmesan mashed potatoes, asparagus) or House made Gnocchi (spinach, cherry tomatoes, sage butter, feta cheese)

Raspberry Vanilla Bean Cheesecake or Tiramisu

Gannon's \$49

Executive Chef Bret Scott Pafford

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

Pea & Corn Risotto (leeks, marscarpone cheese, meyer lemon) **or** Macnut Crusted Catch (watermelon, hearts of palm, wild arugula, Lilikoi vinaigrette) **or** Lacquered Pork Chop (green beans, tator tots, pineapple glaze)

Lilikoi Mousse Bomb **or** Hawaiian Chantilly Cake

Humble Market Kitchin \$49

Chef Roy Yamaguchi

Blue Crab Rangoon (pickled mustard seed, cilantro gelee)

Citrus Seared Local Catch (celery root puree, roasted kabocha squash, crispy kale) **or** Open Fire Grilled Hanger Steak (pohole fern chimichurri, watercress salad)

HMK Style Halo Halo (ube ice cream, sesame brittle, fresh fruit)

Humuhumunukunukuapua'a \$59

Chef de Cuisine Alvin Savella

Kula Beet & Surfing Goat Cheese (spiced candied mac nuts, arugula) **or** Glazed Octopus (taro stew, pork dumpling, ikura, vine-ripe tomato)

Kona Kampachi (squid ink risotto, crispy soft shell crab, peas, fennel, citrus) **or** 5 oz. Prime Filet (spinach lu'au, crab, bacon, Maui onion bordelaise, poi & potato puree)

Smashed Coconut **or** Sweet Uni

Ka'ana Kitchen \$59

Chef de Cuisine Jonathan Pasion

Watermelon Salad (feta goat cheese, candied walnuts, Li hing mui) **or** Ahi Tataki (burrata cheese, lilikoi, zuhair tomatoes)

Scallop Risotto (saikyo miso, shiitake mushroom, shrimp xo) **or** Buttermilk Fried Chicken (butter mochi, kimchee collard greens, jalapeno) **or** Adobo Braised Short Ribs (garlic farro, baby bok choy, soy pickled garlic)

Coconut Sundae
(coconut ice cream, lamington cake, macadamia nuts)

Kō \$59

Executive Chef Tylun Pang

Mauka Harvest (pohole fern shoot, heart of palm, Kula baby lettuce, macadamia nut, passion fruit vinaigrette) **or** Lavender Macadamia Nut Shrimp (shrimp served crisp, Kula Ali'i lavender honey sauce, candied macadamia nuts) **or** Oishi Sushi (rolled with spicy tuna, tempura battered)

Kalbi Flat Iron Kobe (sesame bush beans, eggplant poke, kim chee, kochujang) **or** Macadamia Nut Crusted Makai Catch (tomato ginger butter, mashed Molokai sweet potato) **or** Hokkaido Scallops (yaki udon, shiitake mushrooms, sugar snap peas, sweet peppers)

Waialua Estate **or** Kona Coffee Brulée **or** Brown Butter Banana Bar

Lineage \$49

Chef Sheldon Simeon

Squid Lu'au (creamed taro leaf, charred he'e, coconut candy)

Smoke Meat (sweet pork, guava jelly, piko onion)

Cold Ginger Chicken (green onion pesto, salted black bean, chili oil)

Lineage Sherbert

Longhi's Wailea \$49

Chef Paul Gonzalez

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

Pasta Genovese (Italian Liquria specialty with pesto sauce)

Fresh Hawaiian Fish (served Veronique style, white wine, lemon, butter, green grapes) **or** Shrimp Longhi (sautéed in butter, white wine, lemon, Haiku tomatoes, basil, garlic crostini) **or** Eggplant Parmesan (mozzarella cheese, pomodoro sauce) **or** Surf & Turf (petite filet, served with shrimp torino) **or** Veal Marsala (veal scallopini, 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 caesar vinaigrette, parmigiano reggiano)

Shrimp Scampi (Tiger shrimp, mushrooms, Maui onions, capers, sun-dried tomatoes, garlic lemon, white wine with garlic bread) **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 with homemade meatballs)

Homemade Tiramisu

Matteo's Osteria \$49

Executive Chef Matteo Mistura

Superfood (kale, red cabbage, carrots, sprouts, white quinoa, hemp seeds, toasted pumpkin seeds, lemon-honey mustard dressing) **or** Emilia (flat bread, aged prosciutto di parma, honey-mint ricotta, black mission figs, saba drizzle) **or** Arancini (saffron risotto, Maui Cattle beef, peas, mozzarella, pomodoro fresco)

Aragosta (saffron lobster ravioli, Vermentino wine sauce, pinenuts, cherry tomatoes) **or** Lasagna (house made lasagna pasta, béchamel sauce, mozzarella, parmesan cheese, Maui Cattle Co. beef, Italian sausage, tomato ragu) **or** Palumbo (sun dried tomato crusted fresh catch, orzo al pesto, roasted fennel, yellow bell pepper sauce)

Affogato **or** Tiramisu **or** Profiterole

Monkeypod Kitchen by Merriman \$49

Chef Peter Merriman

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, 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 (chimichurri sauce, jalapeno mashed potatoes)

Chocolate Cream Pie

Mulligan's on the Blue \$39

Chef Greg Mohn

Irish Potato Boxy (smoked salmon, fried capers, scallions, dill crème fraiche) **or** Dublin Bay Prawn Bisque **or** Irish Pub Salad

Vegan Bangers & Mash (peas & gravy) **or** Chicken Clonmel (parmesan chicken marinara, mac n cheese) **or** Irish Surf n Turf (4 oz. fillet mignon, Atlantic salmon, potato & leek dauphinoise)

Baileys Irish Cheesecake **or** Gluten Free Chocolate Lava Cake

Nick's Fishmarket Maui \$59

Chef Geno Sarmiento

Nick's Caesar Salad **or** Seafood Chowder **or** Kalua Pig Pot Stickers

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

Citrus Panna Cotta **or** Sorbet Trio

Pita Paradise Bistro Wailea \$39

Chef Johnathan Kealoha & Chef Patrick James Inocents

Summer Salad (local mixed greens, carrots, cherry tomatoes, orange ginger vinaigrette) **or** Veggie Walnut Pesto Tiropitas (mixed vegetables, mozzarella, parmesan, phyllo pastry, tzatziki sauce) **or** Piccata Calamari (tomatoes, basil, capers, white wine, lemon)

Bolognese (pork, beef, meat sauce, linguini, parmesan) **or** Shrimp Scampi (angel hair pasta, red bell peppers, onions, white wine butter sauce) **or** Sesame Crusted Fresh Catch (garlic mash potatoes, bok choy, mushrooms, red onions, lilikoi butter sauce)

Bakalava Ice Cream Cake **or** Fried Mascarpone Cheesecake

Ruth's Chris Steak House Wailea \$49

Executive Chef Daniel Bader

Steak House Salad

Petite Filet (broiled) **or** Chef's Fish Selection **or** Stuffed Chicken Breast (garlic herb cheese, lemon butter) Choice of Accompaniment: Garlic Mashed Potatoes, Creamed Spinach, White Rice

White Chocolate Bread Pudding **or** Sorbet