

The Pint & Cork \$39

Executive Chef James Wilfong

Lapa'au Farm Mixed Greens Salad (tomato, cucumber, onion, Lilikoi-truffle vinaigrette) **or** Soup of the Day (kitchen's daily inspiration)

Seared Ahi (cous cous salad, pomegranate syrup) **or** Grilled Angus Ribeye (herb roasted local potatoes, seasonal vegetable, roasted garlic-rosemary demi glace)

Pineapple-coconut cheesecake **or** Lapperts Ice Cream (vanilla bean, heavenly Hana or Chocolate)

The Restaurant at Hotel Wailea \$59

Chef De Cuisine Zach Sato

Tamimi Farms Tomatoes (burrata, pickled shallot, salsa verde) **or** Truffle Risotto (Ali'i mushroom, truffle butter, parmesan reggiano)

Spaghetti Bolognese **or** Steamed Local Fish (bok choy, Olena nam pla)

Molten Chocolate Cake (marshmallow and graham crumbs)

Tommy Bahama Café \$49

Executive Chef Jason LaMotte

Crispy Fried Vinager Salt Wings (mochiko flour, Sriracha buttermilk dressing) **or** Sashimi Grade Hawaiian Ahi Tuna Poke (lemon pressed olive oil, avocado, sweet onion, wakame)

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)

Unagi Glazed Hawaiian Sea Bass (Kauai shrimp, sticky rice, shitake mushrooms, nori) **or** Hawaii Ranchers 16HR Beef Brisket (mango chimichurri, garlic mash, brussel sprouts, bacon) **or** Sous-Vide Char Siu Pork Tenderloin (stir fried vegetables, pickled shimeji mushrooms, fried garlic)

Advance reservations strongly recommended, call restaurant direct:

DUO Steak & Seafood*	(808) 874.8000
Fabiani's Wailea *	(808) 874.1234
Gannon's *	(808) 875.8080
Humble Market Kitchin*	(808) 879.4655
Humuhumunukunukuapua'a *	(808) 875.1234
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 Maui*	(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 Pint & 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

DUO \$59

Chef Hyrin Salaguinto

Duo's Chopped Salad (spinach, iceberg, heirloom tomato, radish, carrot, avocado, crispy potato strings, herb champagne vinaigrette) **or** Grilled Octopus (chickpea puree, tomato, roasted peppers, chili-herb vinaigrette)

Smoked Macadamia Mahi Mahi (fruit coulis, smoked mac nut, Big Island papaya, carrot, radish slaw) **or** Kalbi Glazed Flat Iron (Chef's garden sweet potato puree, blistered shishito peppers)

Modern Bananas Foster

Fabiani's Wailea \$29

Head Chef Oscar Vergara

Caprese Salad (vine ripened Kula tomatoes, Buffalo mozzarella basil oil balsamic reduction) **or** Mini Meatball Crostinis (toasted focaccia, melted fresh mozzarella, marinara)

Lorenzo's Pasta (rigatoni, sun dried tomatoes, Italian sausage, crema rose sauce) **or** Pizza del Giorno (your choice of three toppings) **or** Four Cheese Ravioli (ricotta, parmesan, mascarpone, mozzarella, Arrabiata sauce)

Fabiani's Tiramisu Cheesecake **or** Assorted Gluten free Macarons

Gannon's \$49

Chef de Cuisine Seth Wilson

Butternut Squash Salad (local mixed greens, squash, goat feta, dried cranberries, green beans, apple cider vinegar) **or** Maui Island Style Poke with Moloka'i sweet potato chips

Spicy Shrimp Linguine (aged chorizo, capers, roasted tomatoes, chili butter, lemon) **or** Airline Chicken Breast (charred broccolini, butternut squash puree, mustard cream sauce)

Pumpkin Cheesecake **or** Hawaiian Chantilly Cake

Humble Market Kitchin \$49

Chef Roy Yamaguchi

Crispy HMK Dumplings (lemongrass, King crab sabayon) **or** Roasted Beet Poke (macadamia nut inamona)

Korean Style Boneless Beef Short Ribs (kimchee brussel sprout puree, kalbi shiitake mushroom glaze) **or** Asian Pesto Steamed Local Catch (buckwheat soba noodle salad, Kiawe smoked soy vinaigrette)

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



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

Humuhumunukunukuapua'a \$59

Chef de Cuisine Alvin Savella

Kula Beet & Surfing Goat Cheese (spiced candied mac nuts, arugula) **or** Spuid Ink Bao Buns (octopus, pickled onions, ginger lime aioli)

Mahi Mahi (summer vegetables, potatoes, Thai coconut curry, calamansi) **or** Prime Beef Filet (brussels, pearl onions, bacon, potato puree, peppercorn jus)

Smashed Coconut **or** Pineapple Tatin

Ka'ana Kitchen \$49

Chef de Cuisine Chance Savell

Watermelon Salad (feta goat cheese, candied walnuts, Li hing mui) **or** Waipoli Baby Romaine (smoked pineapple, whey bread crouton, pickled mustard)

Risotto (Hamakua mushroom, saikyo miso, onion jam) **or** Buttermilk Fried Chicken (butter mochi, kimchee greens, jalapeno gastrique) **or** Fresh Catch (squash gnocchi, ulu, basil)

Coconut Sundae **or** Ku'ia Estate Chocolate Mousse

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 (spicy tuna, tempura battered, sweet soy glaze)

Boneless Beef Short Rib (Asian-braised, roasted beet, garlic spinach fried rice) **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)

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

Lineage \$59

Chef Sheldon Simeon

Farm Salad (Maui grown vegetables, konbu vin, shoyu mayo, sesame) with Choice of: Squid Lu'au (creamed taro leaf, coconut, bee pollen) **or** Hekka Noodles (long rice noodles, mushroom, dashi)

Tonkatsu (Lopes family farms pork chop, tomato katsu sauce) **or** Katsu Curry (fried cauliflower, brown rice, Japanese Golden Curry)

Strawberry Tapioca (strawberry, shisho, ume, almond cream)

Longhi's Wailea \$49

Chef Paul Gonzalez

Veggie Crostini (roasted red and yellow bell peppers, eggplant, zucchini, onions, olive oil, crostini, goat cheese) **or** Ceviche (Hawaiian Mahi Mahi, Ahi, Pacific Northwest Salmon, avocado, lime, onion, jalapeno, cilantro, house made tortilla chips)

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

Island Spiced Ahi (white wine, butter, 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 and coconut encrusted shrimp) **or** Chicken Marsala (organic chicken breast, marsala wine reduction, mushrooms, fresh basil) **or** Pasta Primavera (fresh steamed vegetables tossed with Pomodoro sauce and served over linguini)

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** Hawaiian Honey Personal Pizza (honey smoked ham, caramelized pineapple, Maui 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

Kaesar (kale, focaccia garlic crostini, shaved parmesan, house caesar dressing) **or** Autunno (flat bread, aged prosciutto di parma, gorgonzola dolce latte, grilled pears) **or** Arancini (saffron risotto, Maui Cattle beef, mozzarella, pomodoro fresco)

Pino (Mahi Mahi ravioli, porcini mushrooms, cherry tomatoes, clams, pesto) **or** Lasagna (house made lasagna pasta, béchamel sauce, mozzarella, parmesan cheese, Maui Cattle Co. beef, Italian sausage, tomato ragu) **or** Pollo Cacciatora (slow braised chicken, parmesan truffle mash potatoes)

Torta Caprese **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, 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

Morimoto Maui \$59

Chef Masaharu Morimoto

Wagyu Beef Carpaccio (yuzu soy, ginger, sweet garlic) **or** Spicy Tuna Poke Tacos (avocado, spicy aioli, cilantro)

Soft Shell Crab (chile sauce, black rice, local vegetables) **or** Angry Chicken (marinated organic half chicken, roasted peppers)

Coconut Panna Cotta (pineapple popcorn, kaffir hearts of palm, curried shortbread) **or** Chocolate Mochi (lilikoi crèmeux, candied macnuts)

Mulligan's on the Blue \$29

Chef Greg Mohn

Irish Potato Boxy (smoked salmon, fried capers, scallions, dill crème fraiche) **or** Potato & Leek Soup (corned beef bits, chives, crème fraiche)

Vegan Bangers & Mash (olive oil mashed spuds, peas, carrots, mushroom, onion gravy) **or** Gaelic Steak (8 oz. New Yorker served with colcannon, baby carrots, Jameson Irish whiskey, mushroom sauce) **or** Poached St. Patrick's Salmon (barley & mushroom risotto, lemon & caper reduction)

Finnegan's Pie **or** Mulligan's Homemade Apple Pie

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, sautéed 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" (sautéed in lemon, butter, capers, farrotto broccolini, 24 hr. tomato puree)

Citrus Panna Cotta **or** Sorbet Trio

Pita Paradise Bistro Wailea \$49

Chef Johnathan Kealoha & Chef Patrick James Inocents

Waikapu Mixed Green Salad (cherry tomatoes, onion, cucumber, lilikoi vinaigrette) **or** Veggie Walnut-Pesto Tiropitas (zucchini, mushroom, onion, red bell pepper, mozzarella) **or** Baked Crostinis (tomato, basil, caper, mozzarella)

Furikake Crusted Fresh Catch (roasted fingerling potatoes, sautéed mushroom, rainbow chard, red miso beurre blanc) **or** Shrimp Risotto (white truffle oil, mushroom, blanched green beans) **or** Bolognese (beef & pork meat sauce, linguini, parmesan)

Bakalava Ice Cream Cake **or** Cheesecake w/ Lilikoi sauce

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