Advance reservations strongly recommended, call restaurant direct:

DUO Steak & Seafood* (808) 874.8000
Fabian’s Wailea * (808) 874.1234
Gannon’s * (808) 875.8080
Humble Market Kitchen* (808) 879.4555
Humuhumunukunukuapua’a * (808) 875.1234
Ka’ana Kitchen* (808) 573.1234
Ko* (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) 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.

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

Restaurant Week Wailea November 3-9, 2023

MauiNow Premier Media Sponsor of Restaurant Week Wailea

Log onto MauiNow.com and click on Food & Dining section to view video & interviews with Restaurant Week Wailea participants

RestaurantWeekWailea.com

WaileaResortAssociation.com

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**The Pint & Cork** $39

Executive Chef James Wilfong

Lapaau 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)

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**The Restaurant at Hotel Wailea** $59

Chef De Cuisine Zach Sato

Tamimi Farms Tomatoes (burrata, pickled shallot, salsa verde) or Truffle Risotto (A’s mushroom, truffle butter, parmesan reggiano)

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

Molten Chocolate Cake (marshmallow and graham crumbs)

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**Tommy Bahama Café** $49

Executive Chef Jason LaMotte

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

Evunok 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 10HR Beef Brisket (mango chimichurri, garlic mash, brussel sprouts, bacon) or Sous Vide Char Siu Pork Tenderloin (stir fried vegetables, pickled shimeji mushrooms, fried garlic)

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**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 Malii Malii (fruit coulis, smoked mac nut, Big Island papaya, carrot, radish slaw) or Kali`i Glazed Flat Iron (Chef’s garden sweet potato puree, blistered shishito peppers)

Modern Bananas Foster

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**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, Arribalba sauce)

Fabiani’s Tiramisu Cheesecake or Assorted Gluten free Macarons

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**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 Helau’s sweet potato chips

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

Pumpkin Cheesecake or Hawaiian Chantilly Cake

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**Humble Market Kitchen** $49

Chef Roy Yamaguchi

Crispy HMK Dumplings (lemonchiku flour, Sriracha buttermilk dressing) or Roasted Beef Poké (macadamia nut raisins)

Korean Style Boneless Beef Short Ribs (kimchee brusel sprout puree, kalbi shitake mushroom glass) or Asian Pesto Steamed Local Catch (buckwheat soba noodle salad, Kauai smoked soy vinaigrette)

HMK Style Halo Halo (ube ice cream, sesame brittle, fresh fruit)
Humuhumunukunukuapua’a $59
Chef de Cuisine Alvin Savella
Kula Beef & Surfing Goat Cheese (spiced candied mac nuts, arugula) or Spiced Ink Bao Buns (octopus, pickled onions, ginger lime aioli)
Mahi Mahi (summer vegetables, potatoes, Thai coconut curry, calamans) or Prime Beef Flat Iron (beefballs, pearl onions, bacon, potato puree, peppercorn jus)
Smashed Coconut or Pineapple Tatin
Ka’ana Kitchen $49
Chef de Cuisine Chance Saree
Watermelon Salad (feta goat cheese, candied walnuts, Li hing mui) or Waipio Baby Romaines (smoked pineapple, whey bread crouton, pickled mustard)
Risotto (Hamakua mushroom, sakiso-yo, onion jam) or Buttermilk Fried Chicken (buttermoch, kimchee greens, jalapeno gastrique) or Fresh Catch (squash gnocchi, ulu, basil)
Coconut Sundae or Kula Estate Chocolate Mousse
Ko $59
Executive Chef Yin 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 Al’s Lavender honey sauce, candied macadamia nuts) or Oshi 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 Chicken (ginger butter, mashed Melokai sweet potato) or Hokkaido Scallopis (yaki udon, shiitake mushrooms, sugar snap peas, sweet peppers)
Waiakau Estate or Kona Coffee Brule or Brown Butter Banana Bar
Lineage $59
Chef Shaddy Simon
Farm Salad (Maui grown vegetables, kohoku tin, shoyu mayo, sesame) with Choice of: Squid Luau (creamied taro leaf, coconut, beet-pollen) or Hokka Noodles (long rice noodles, mushroom, dashi)
Tonkatsu (Lapes family farms pork chop, tomato katsu sauce) or Katsu Curry (fried cauliflower, brown rice, Japanese Golden Curry)
Strawberry Tapioca (strawberry, shiho, ume, almond cream)
Longhi’s Wailea $49
Chef Paul Gonzalez
Veggie Crostini (roasted red and yellow bell peppers, eggplant, zucchini, onions, olive oil, citrus, goat cheese) or Ceviche (Hawaiian Mahi Mahi, Ahi, Pacific Northwest Salmon, avocado, lime, jalapeno, cilantro, house made tortilla chips)
Longhi’s 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 Canneloni (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 Sampler (Haupia Pie & Mango Cheesecake)
Manoli’s Pizza Company $29
Chef Gino Sammartino
House Salad (Kula Farm greens, carrots, shredded cabbage, white balsamic Ali’i lavender vinaigrette) or Caesar Salad (romaine, house made caesar vinaigrette, parmesan reggiano)
Shrimp Scampi (Tiger shrimp, mushrooms, Maui onions, capers, sundried 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 (Shrimp, chicken, ham, caramelized pineapple, Maui onions, pomodoros, mozzarella) or Mediterranean Personal Pizza (spinach, cherry tomatoes, artoichoke hearts, Kalamata olives, feta, red onions, pepperoncini, mozzarella, porcini) or Spaghetti & Meatballs (porcini-pomodoro sauce with homemade meatballs)
Homemade Tiramisu
Matteo’s Osteria $49
Executive Chef Matteo Mutika
Kaeser (kale, focaccia garlic crostini, shaved parmesan, house caesar dressing) or Autumn (flat bread, aged prosciutto di parma, gorgonzola dolce latte, grilled pear) or Arancini (saffron risotto, Maui Cattle beef, mozzarella, parmesan froasso)
Pine (Mahi Mahi ravioli, parsoni mushrooms, cherry tomatoes, clams, pesto) or Lasagnia (made lasagna pasta, béchamel sauce, mozzarella, parmesan cheese, Maui Cattle Co. beef, Italian sausage, tomato ragout) or Pollo Cacciatora (slow braised chicken, parmesan truffle mash potatoes)
Longoni’s Wailea $49
Chef Paul Gonzalez
Veggie Crostini (roasted red and yellow bell peppers, eggplant, zucchini, onions, olive oil, citrus, goat cheese) or Ceviche (Hawaiian Mahi Mahi, Ahi, Pacific Northwest Salmon, avocado, lime, jalapeno, cilantro, house made tortilla chips)
Longhi’s 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 Canneloni (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)
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Homemade Tiramisu
Matteo’s Osteria $49
Executive Chef Matteo Mutika
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Pine (Mahi Mahi ravioli, parsoni mushrooms, cherry tomatoes, clams, pesto) or Lasagnia (made lasagna pasta, béchamel sauce, mozzarella, parmesan cheese, Maui Cattle Co. beef, Italian sausage, tomato ragout) or Pollo Cacciatora (slow braised chicken, parmesan truffle mash potatoes)
Monkeypod Kitchen by Merriman $49
Chef Peter Merriman
Waipio Farm Organic Baby Romaine (shaved parmesan, Pota’s caesar dressing) or Coco Corn Chowder (local coconut milk, Yukon gold potato, zuahar farms tomato)
Fresh Gnocchi (handmade gnocchi, fresh ricotta, ripened tomatoes, organic kalo) 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)
Salt Shell Crab (crab sauce, black rice, local vegetable) or Angry Chicken (marinated organic half chicken, roasted peppers)
Coconut Panna Cotta (pineapple popcorn, kaffir hearts of palm, curled shortbread) or Chocolate Panna Cotta (lifting cream, candied macnuts)
Mulligan’s on the Blue $29
Chef Greg Molina
Irish Potato Boxty (smoked salmon, fried capers, scallions, dill, crème fraiche) or Potato & Leek Soup (corned beef broth, chives, crème fraiche)
Vegan Bangers & Mash (olive oil mashed spuds, peas, carrots, mushroom, veggie sausage) or Gaelic Steak (8 oz. New Yorker served with colcannon, baby carrots, Jameson Irish whiskey, wulfen puree)
or Finnegans Pie or Mulligan’s Homemade Apple Pie
Nick’s Fishmarket Maui $59
Chef Geno Sammartino
Nick’s Caesar Salad or Seafood Chowder or Kula Pig Pot Stickers
Roasted Chicken Breast (italian sausage, polbano peppers, Maui onions, goat cheese, polenta, apricot-brown butter sauce) or Moroccan Spiced Salmon (forbidden rice, sautéed spinach, white truffle mushrooms, mango chutney, Hana avocado relish) or Petite Filet Mignon (aparagus, baby carrots, roasted garlic mashed potatoes, black trulle demi) or Fresh Island Catch “Picatta” (sauteed in lemon, butter, capers, larrotto broccoli, 24 hr. tomato puree)
Citrus Panna Cotta or Sorbet Trio
Pita Paradise Bistro Wailea $59
Chef Jonathan Keakoha & Chef Patrick James Inacents
Wakapu Mixed Green Salad (cherry tomatoes, onion, cucumber, lillikoi vinaigrette) or Veggie Walnut-Pesto Tropitos (zucchini, mushroom, onion, red bell peppers, mozzarella) or Baked Crustini (tomato, basil, caper, mozzarella)
Furikake Crusthed Fresh Catch (roasted fingering potatoes, sauteed mushroom, rainbow chard, red miso beurre Blanc) or Shrimp Risotto (white truffle oil, mushroom, blanche green beans) or Bolognese (beef & pork meat sauce, linguini, parmesan)
Bakalava Ice Cream Cake or Cheesecake w/ Lillikoi 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