



SPAGO AT THE FOUR SEASONS RESORT MAUI

~ BANQUET DINNER MENU ~

Passed Appetizers

Vietnamese Vegetable Summer Roll with Nam Pla Dipping Sauce
Haiku Tomato Brochette with Surfing Goat Dairy Chevre and Kalamata Olive Tapenade
White Bean Brochette with Ligurian Olive Oil and Balsamic Glazed Maui Onions
Garbanzo Bean Falafel with Sesame Tahini Sauce
Ahi Tuna Poke in Sesame-Miso Cones
Island Sashimi with Pineapple Kimchi, Hearts of Palm, Korean Chili Spices
Spago Crab Cakes with Basil Aioli
Tempura Shrimp with House Pickled Ginger Vinaigrette
Hawaiian Mahi Mahi & Opakapaka Pot Stickers with Spicy Soy Dipping Sauce
Curry Chicken Satays with Cucumber-Mint Raita and Garam Masala
Snake River Farms Kobe Beef Sliders, Brioche Bun and Maui Onion Marmalade
San Daniele Prosciutto Crostini with Seasonal Fruit Mostarda, 12 Year old Balsamic and Parmigiano-Reggiano
Prime Sirloin Steak Tartar, Dijon Aioli, Capers, Maui Onion, Parsley and Parmigiano-Reggiano

Passed Pizzas

Heirloom Tomato Marguerita Pizza, Mozzarella, Basil and Garlic
Sweet Basil Pizza with Surfing Goat Cheese, Chili Flakes and Parmigiano-Reggiano
Nicoise Olive Pizza, House Made Tomato Sauce, and Sweet Basil Pistou
Three Cheese Pizza, Mozzarella, Parmigiano-Reggiano and Island Goat Cheese
Upcountry Grilled Fresh Vegetable Pizza with Kula Herbs
Indian Spiced "Naan" with Chili, Mint, Coconut Chutney, Mango and Pineapple Sambal
Kalua Pork Pizza with Roasted Pineapple, Caramelized Onions and Upcountry Thyme

Passed Appetizers can be added for an additional cost



Salads

(please pre-select one)

Sweet Kula Corn Salad, Hana Cherry Tomato and Macadamia Nut Vinaigrette

Shredded Thai Green Papaya Salad, Steamed Shrimp, Thai Herbs and Nam-Pla

Kula Arugula Salad, "Surfing Goat Dairy" Chevre, Cherry Tomatoes and Meyer Lemon Vinaigrette

Spinach Salad, Pineapple, Candied Macadamia Nuts with Blue Cheese

Chopped Vegetable Salad with Macadamia-Herb Vinaigrette

Young Romaine Caesar Salad, Big Island Hearts of Palm with Creamy Lemon Dressing

Upcountry Greens with Mauna Kea Goat Cheese, Kamuela Tomatoes and Maui Onions

Beet Layer Cake, Goat Cheese, Macadamia Nuts and Shallot Citrus Vinaigrette

Chinese Chicken Salad with Ginger- Sesame Herb Dressing

Kona Maine Lobster Salad, Jicama, Mango, Cucumber, Green Papaya, with Passion Fruit Vinaigrette

Soups

(please pre-select one)

Kula Kabocha Pumpkin Soup with Sweet Basil Cream and Pumpkin Seed Oil

Wild Hamakua Coast Mushroom Cappuccino with Upcountry Thyme

Haiku Tomato Soup with Ligurian Olive Oil and Michel's Farm Fresh Basil

Upcountry Sweet White Corn Soup with Basil Cream

Kula Sweet Creamy Pea Soup

Chef Cameron's Thai Coconut Soup with Rice Noodles and Chili Oil

Pastas

(please pre-select one)

Parmesan Gnocchi with Kobe Beef Bolognese Ragout and Fresh Kula Herbs

Kamuela Tomato Garganelli with Basil and Parmigiano-Reggiano

Wild Hamakua Coast Mushroom Ravioli, Thyme, Garlic Honshimenji, King Oyster Mushrooms

Sweet Corn Agnolotti with Parmigiano-Reggiano and White Truffle Oil

Hawaiian Sea Food Risotto, Opakapaka, Mahi Mahi and Kula Herbs

Sweet Kula Corn Risotto with Ligurian Olive Oil and Maui Onions

Parmesan Risotto, Garlic, Thyme and Upcountry Herbs

Hamakua Coast Mushroom Risotto, King Oyster, Clam Shell and Oyster Mushrooms



Entrees
(please pre-select two)

Fish

(please pre-select fish set below)

Seared Fresh Catch, Wasabi-Yukon Purée, Ginger-Sake Butter Sauce

Indian Spiced Fresh Catch, Bengali Tomato Chutney, Saffron Rice and Cucumber-Mint Raita

Roasted Fresh Catch, Garlic Potato Puree, Littleneck Clams, Luau Pork and Clam Broth

Seared Fresh Catch, Tomato-Ogo Relish, Stir-Fry Vegetables and Ginger-Miso Butter Sauce

Grilled Fresh Catch, Maui Onions, Marinated Shitake Mushrooms and Pineapple Ginger BBQ Sauce

Sesame Crusted Fresh Catch, Shiitake Mushroom, Pea Sprouts, Hearts of Palm and Yuzu Pan Sauce

Baked "Thai Style" Fresh Catch, Baby Bok Choy, Eggplant, Bell Peppers and Thai Fragrant Herb Sauce

Steamed Ti Leaf Fresh Catch, Fragrant Thai Herb with Cilantro Nam-Pla

(Available Year Around: Mahi Mahi, Albacore Tuna, Ono)

(Seasonal Fish: Opakapaka, Onaga, Uku, Ahi Tuna, Hapu'upu'u, Monchong)

Meat

Pan Roasted Chicken Breast, Mauna Kea Goat Cheese, Potato Purée, Sautéed Makawao Mushrooms

Chicken Breast, Upcountry Stir-Fry Vegetables with Black Bean Sauce

Caramelized Pork Chop, Baby Bok Choy, Big Island Vanilla, Anise, Thai Basil, Molokai Yam

Grilled "Chinois" Style Lamb Chops with Chili-Mint Vinaigrette, Sweet Peas and Japanese Eggplant

Prime Beef Flat Iron Steak with Sweet Kula Corn, Maui Onion and Sauce Béarnaise

Grilled Prime Rib Eye Steak with Baby Vegetables, Creamy Polenta and House Steak Sauce

6oz "KOBE STYLE" New York Sirloin, Snake River Farms, Idaho *(additional)*



Desserts

(please pre-select one)

Warm Chocolate Truffle Cake with House Made Banana Ice Cream

Valrhona Milk Chocolate Semi freddo with Chef Sherry Yard's 10 Year Chocolate Sauce

Pineapple Yuzu Hawaiian Style "Shave Ice" with Coconut Ice Cream

Fuji Apple and Maui Pineapple Crumble "Pie", Brown Butter Macadamia Nut Ice Cream

Hawaiian Frozen Floating Island Vanilla Ice Cream and Toasted Meringue

Kona Coffee Cheesecake, Chocolate Cookie Crust Served With Caramel Sauce

Maui Lilikoi Meringue Pie, Passion Fruit Custard in a Crispy Tart Shell with Lilikoi Sauce

Ulupalakua Strawberry Shortcake, Crème Fraiche Ice Cream and Strawberry Sorbet

Selections of Three House Made Ice Creams in a Crispy Almond Cookie

(Milk Chocolate, Hawaiian Vanilla Bean, Banana, Kona Coffee, Caramel, Brown Butter Macadamia Nut, and Coconut)

Selections of Three House Made Local Island Fruit Sorbets with Fresh Ulupalakua Berries

(Kula Mango, Hana Lilikoi (passion Fruit), Hawaiian Coconut, Fresh Strawberry, Creamy Guava, Rich Papaya, Local Pineapple-Orange, Japanese Yuzu- Pineapple, Hawaiian Vanilla Orange, Peach, Pear)

All prices subject to 20% service charge and 4.166% sales tax

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