

## **APPETIZERS**

### **SPICY AHI TUNA “POKE” IN SESAME-MISO CONES**

*Chili Aioli, Tosa Soy, Bonito, Green Onions, Tobiko and Pickled Ginger*

### **SASHIMI & TARTARE OF BIG EYE AHI TUNA**

*Yuzu-Citrus Ponzu, Radish Salad, Sticky Rice, Fresh Wasabi and Pumpkin Seed Oil*

### **“ISLAND STYLE” DEEP WATER ONAGA**

*Meyer Lemon Soy, Tomato-Ogo Relish, Seaweed and Kula Onion Salad*

### **OLOWALU “VINE RIPENED” TOMATO SALAD**

*“Surfing Goat Dairy” Chevre, Olive Oil, Kula Onions, Yuzu and 12 Year Old Balsamic Vinegar*

### **SPAGO MAUI CHOPPED ‘15’ VEGETABLE SALAD**

*Macadamia-Herb Dressing with Crisp Kula Greens and Feta Cheese*

### **BEET LAYER CAKE WITH MAUI SURFING GOAT CHEESE**

*Shallot Citrus Dressing, Micro Greens Salad and Toasted Macadamia Nuts*

### **“SWEET & SOUR” GLAZED ISLAND FISH IN LETTUCE CUPS**

*Opakapaka and Mahi Mahi with Macadamia Nuts and Ginger Vinaigrette*

### **ANGEL HAIR PASTA WITH WILD UPCOUNTRY MUSHROOMS**

*Parmigiano-Reggiano, Honshimenji and Oyster Mushrooms*

### **SWEET KULA CORN RISOTTO WITH SWEET SHRIMP**

*Caramelized Maui Onions, Roasted Corn and Parmigiano-Reggiano*

### **MISO BROILED WALU “LOCO MOCO”**

*Marinated Cucumber Salad, Avocado, Quail Egg, Micro Greens and Sesame Aioli*

### **SAUTÉED COCONUT CRAB CAKE**

*Fresh Coconut and Maui Pineapple Salad with Upcountry Sweet Basil Aioli*

Award Winning Cook Books by Wolfgang Puck

## **ENTREE**

### **HAWAIIAN OPAKAPAKA STEAMED IN TI LEAVES**

*Kula Vegetables, Fragrant Thai Herbs, Green Chili and Cilantro Nam Pla*

### **GINGER-MACADAMIA NUT CRUSTED MAHI MAHI**

*Sweet Molokai Yam & Coconut Purée and Black Pepper Cabernet Sauce*

### **THAI SEAFOOD & PINEAPPLE-COCONUT RED CURRY**

*Shrimp, Onaga, Mahi Mahi, Galangal, Kaffir Lime, Thai Basil and Green Papaya Salad*

### **WHOLE MOI “WOK FIRED” THAI STYLE**

*Shiitake Mushrooms, Kaffir Lime, Thai Basil and Jasmine Rice*

### **SEARED RARE BIG ISLAND SASHIMI GRADE AHI TUNA**

*Stir-Fry Upcountry Vegetables, Herb Salad and Pineapple-Sambal Sauce*

### **GRILLED HAWAIIAN MONCHONG WITH PINEAPPLE-GINGER BBQ**

*Grilled Maui Onions, Shiitake Mushrooms and Ginger-Barbeque Sauce*

### **CARAMELIZED PORK CHOP WITH MAUI MANGO & PAPAYA**

*Baby Bok Choy, Big Island Vanilla, Anise, Cinnamon, Thai Basil and Molokai Yam*

### **PAN ROASTED ORGANIC “FREE RANGE” CHICKEN**

*Maui’s Surfing Goat Cheese, Potato Purée and Hamakua Mushrooms*

### **GRILLED “CHINOIS” STYLE COLORADO LAMB CHOPS**

*Hunan Sweet & Sour Eggplant, Sweet Peas and Chili-Mint Vinaigrette*

### **700° LAVA ROCK GRILLED PRIME BONE IN NEW YORK STEAK**

*Braised Rainbow Chard, Upcountry Turnips, Maui Onion Rings and House Steak Sauce*

**8oz “KOBE STYLE” NEW YORK SIRLOIN, SNAKE RIVER FARMS, IDAHO**

**6oz TRUE JAPANESE WAGYU RIBEYE STEAK**

Cameron Lewark, Chef de Cuisine

Jacques D. Perwin, General Manager