

2008 Kapalua Wine & Food Festival

Seafood Festival Participating Chefs-Restaurants and Dish Names

Dish Names

1. Bev Gannon, Hali'imaile General Store

1. Lobster Ravioli with Saffron Cream Sauce
2. Braised Short Ribs with Wasabi Potatoes

2. Ben Marquez, MCC Culinary Academy

1. Fried Taro and Lamb Ravioli with Merlot Glaze
2. Shrimp Provencale over Buttermilk Polenta

3. James McDonald, P'O/Pacific'O Restaurants

1. Coconut Porter Braised Short Ribs
2. Smoked Nairagi Salad

4. Ryan Luckey, Pineapple Grill at Kapalua

1. Chile Seared Kona Kampachi with Coconut "Forbidden" Rice and Rock Shrimp & Avocado Dynamite
2. Charred Ono Poke with Maui Gold Pineapple Gazpacho

5. Joey Macadangdang, Roy's Restaurant Maui

1. Hibachi Grilled Kona Kompachi "Unagi Style" with Miso Mustard
2. Kona Kompachi Tartare with Avocado and Sevruga Caviar

6. Matthew Paet, Ruth's Chris Steak House

1. Grilled Beef Tenderloin Sliders with Remoulade and Crispy Onions
2. Chilled Tomato Soup with Lobster Avocado Poke

7. Alex Stanislav, The Plantation House Restaurant

1. Middle Eastern Herb-Crusted Ono on Cous Cous and Kapalua Tomato Salad with Moroccan Black Olive Tapenade Vinaigrette
2. Chef's Table with Kapalua Farms Organically Managed Vegetables and Salads, to include:
 - Garbanzo and Celery with Kapalua Tomatoes
 - Kapalua Beets and Sheep's Milk Feta Cheese
 - Braised Kapalua Greens and Faro with Garlic and Balsamic Vinegar
 - Kapalua Pickled Onion and Beef Salad with Kapalua Herbs

8. John Zaner, The Ritz-Carlton, Kapalua

1. Short Rib Potstickers with Roasted Beets and an Orange Glaze
2. Hamachi Avocado Ceviche and Wonton Chips

9. Brian Etheridge, Capische

1. Lobster Tortellini
2. Fish Crudo and Arugula Fritto Misto

10. Peter Merriman and George Gomez, Jr., Merriman's Kapalua

1. Pastrami Crusted Big Island Butterfish with an Organic Kohlrabi Puree, Baby Kula Carrots and Hamakua Shiitake Mushroom "Bacon"
2. Fresh Kula Strawberries with Shaved Parmesan-Reggiano, Maui Gold Pineapple Balsamic, Black Pepper and Portugese Sweetbread Croutons

11. Geno Sarmiento, Son'z at Swan Court

1. Steamed Snapper with Pohole Fern Shoots, Kula Onions, Pineapple Ponzu and Sizzling Peanut Oil
2. Olowalu Vine Ripened Tomatoes with a Gorgonzola-Walnut Pate, Mean Olive Oil and Kula Strawberry-White Balsalmic

12. Scott McGill, Hula Grill

1. Sesame Crusted Shrimp with Coconut braised fresh Hearts of Palm
2. Kona Kampachi Poisson Cru with Taro Chips

13. Craig Erickson, Sea House Restaurant

1. Oysters Rockefeller
2. Poke Nachos

14. Jack Kaahui, Basil Tomatoes Italian Grille

1. Housemade Seafood Ravioli
2. Fresh Buffalo Mozzarella with a Trio of Olowalu Tomatoes

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Seafood Festival Participating Bakeries/Restaurants and Dish Names

Bakery and Dish Names

1. **Gourmet Catering & Tropical Deserts by Vasi**
 - Maui Gold Pineapple Chiffon Pie with Macadamia Nut and Coconut Crust
 - Baklava
2. **Cravings Bakery**
 - Pina Colada Cake
 - Chocolate Truffle Cake
3. **Pastry Chef – Merriman’s Kapalua**
 - Maui Gold Pineapple Sweet Kula Corn Cake with Cashew Brittle, Drunken Hana Coconut Sorbet and Carrot Miso Ginger Drizzle
 - Tropical Fruit Opera Cake with Hawaiian Chocolate Crunchy Glaze
4. **Pineapple Grill at Kapalua**
 - Pineapple Grill’s Famous Maui Gold Pineapple Upside-Down Cake with Foster’s Rum Sauce
5. **Pastry Team – Ritz-Carlton, Kapalua**
 - Warm Maui Gold Pineapple Tartin with a Coconut-Kaffir Lime Cream
6. **Pastry Team – MCC Culinary Academy**
 - Maui Gold Pineapple Brioche Tartlet with a Salted Caramel Sauce
 - Chocolate Macadamia Nut Panna Cotta