

SAMPLE MENU



Fleetwood's on Front Street:

<http://www.fleetwoodsonfrontst.com/> 808.669.6425

Tasting Plate:

Cornmeal Crusted Shrimp with a sracha aioli.

Fresh Gnocchi with a shallot goat cheese cream sauce, garnished with pancetta.

Roasted Red Pepper Hummus, garnished with fried chickpeas and served with fresh pita.

Pairing: *2012 Mick Fleetwood's Chardonnay*



The Lahaina Fish Co.:

<http://lahainaprimeribandfishco.com/> 808.661.3472

Tasting Plate:

LFC Fresh Catch, fresh daily fish grilled with a macadamia nut crust, *kale salad*

Award Winning Slowly Roasted Certified Angus Prime Rib, Hawaiian sea salt crusted Certified Angus.

Pairing: *Lahaina Prime Rib's famous Mai Tai:* A rum based Polynesian Style cocktail.



Sale Pepe:

<http://salepepemaui.com/> 808.667.7667

Tasting Plate:

Strozzapreti con Kale e Salsiccia, hand made pasta with kale and sausage, *caprese salad*, *liver crostini on house made bread*.

Pairing: *Important Prosecco, Italian Champagne*



Kobe Maui & Oku's Sushi Bar:

<http://www.kobemaui.com/> 808.667.5555

Tasting Plate:

Teppan Shrimp Appetizer, *Chicken or Beef Teppanyaki* served with Hibachi Vegetables, Rice

Pairing: *Futsu-shu Hot or cold Sake:* Sake with apple and banana notes.

***Restaurants and menus subject to change without notice.*

Able to accommodate vegetarians and most allergies with a minimum 24 hrs notice.

******Each Tour has at least 1 Wild Card Surprise Stop!***