

SAMPLE MENU



Fleetwood's on Front Street:

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

Tasting Plate:

Creamy polenta with a roasted tomato Romesco Sauce

Lemon shrimp

Wild arugula and fennel salad with a light lemon thyme vinaigrette

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



Koa Seaside Grill Maui:

<http://www.koasgrill.com> 808.667.7737

Tasting Plate:

Korean Flat Iron steak, Spinach Salad with blue cheese & candied walnuts, seared daily fish with coconut buerre blanc and a tropical salsa.

Pairing: Riff Pino Grigio

**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!**