

A Maui Dining Experience

Pacific Rim Cuisine Defined

Presented by Executive Chef, James McDonald



CHEF'S CHOICE

SHRIMP WONTON
WITH A SPICY SWEET & SOUR SAUCE
AND HAWAIIAN SALSA
Wine Pairing – Segura Viudas Sparkling Wine

ROASTED MAUI ONION SALAD
WITH HERBED GOAT CHEESE AND
SMOKED TOMATO DRESSING
Wine Pairing – Pazo De Senorans Albarino

CRISPY AHI
Wine Pairing - Morgan Pinot Noir

BANANA PINEAPPLE LUMPIA
Wine Pairing – Muscat Vin de Glaciere

2 Stalks Lemon Grass, chopped
 2 Bulbs Ginger Root
 1 Egg

Method:

➤ Place all ingredients in a blender and process. Pour over peeled shrimp and let stand 15 minutes.

Sweet & Sour Sauce Ingredients:

1 cup Sugar
 ¼ cup Red Wine Vinegar
 ¼ cup Rice Wine Vinegar
 ¼ cup White Wine Vinegar
 1 Tbsp. Soy Sauce, low salt
 1 tsp. Red Chili Flakes
 1 tsp. Ground Cinnamon

Method:

➤ Place all ingredients in a saucepan and simmer for 20 minutes. Reserve warm.

Hawaiian Salsa Ingredients:

2 Large Ripe Mangos
 1 Medium Onion, peeled and diced
 ½ cup Fresh Cilantro, loosely packed, roughly chopped

Method:

➤ Place all ingredients in a bowl and mix gently. Chill.

Assembly:

➤ Lay wonton wrappers on a table, place one leaf of basil on each wrapper. Place one shrimp on each piece of basil, and roll wonton closed around shrimp. Deep fry at 350 until wonton becomes crisp and shrimp is lightly cooked (1-1½ to 2 minutes). Arrange shrimp on plate, ladle some sweet and sour sauce over wonton, and place a spoonful of Hawaiian salsa on shrimp. Finish by squirting some Hoisin sauce over shrimp and plate.



Appetizer: Shrimp Wonton ▲

Appetizer
Shrimp Wonton
 Serves 6



Ingredients:

24 Wonton Wrappers
 6 oz. Hoisin Sauce, in a squirt bottle
 24 Fresh Sweet Basil Leaves

24 Large Shrimp, peeled
 Oil for Deep Frying

Marinade Ingredients:

1 cup Soy Sauce, low salt
 1 cup Sesame Oil
 1 cup Fresh Cilantro, loosely packed

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Salad: Roasted Maui Onion Salad ▲

Salad

Roasted Maui Onion Salad

Serves 6



Smoked Tomato Dressing

Ingredients:

3 lb. Tomatoes, core removed, halved, cold smoked

6 oz. Extra Virgin Olive Oil
 1/5 oz. Garlic, rough chopped
 1 cup Balsamic Vinegar
 1/3 cup Red Wine Vinegar
 3 Tbsp. Chives, cut into 1/2" strips
 48 oz. Canola Oil
 2 oz. Shallot, rough chopped
 1 Tbsp. Salt
 1 Tbsp. Sugar
 1 Tbsp. Pepper

Method:

Purée all ingredients together except chives, strain. Add chives and reserve.

Goat Cheese Mix Ingredients:

2 lb. Goat Cheese, preferably a fresh, mild cheese
 1/3 cup Herbs, fresh mixed, basil, cilantro, parsley, thyme
 Salt and Pepper to Taste

Method:

► Mix all ingredients together. Form into quenelles and chill.

Salad Ingredients:

2 lb. Roasted Maui Onions
 Extra Virgin Olive Oil
 (Remove onion skins, leave root intact, cut into eighths, and caramelize with olive oil on flat top, season to taste, chill.)
 2 lb. Assorted Baby Lettuces
 1 lb. Roma Tomatoes, cut into sixths
 Salt and Pepper to Taste

Method:

► Toss mixed lettuces and Roma tomatoes with some of the dressing and season. Arrange in a serving bowl and garnish with roasted onions and goat cheese quenelles.

Entrée

Crispy Ahi

Serves 6



Ingredients:

6-4 oz. Ahi Blocks, sashimi grade
 6 Tbsp. Wasabi Paste
 1 cup Flour

2 Eggs, beaten
 3 cups Panko
 1/2 cup Red Bell Pepper, julienne
 1/2 cup Yellow Bell Pepper, julienne
 1 cup Green Papaya, julienne
 3 Nori Sheets, cut in half
 1 Tbsp. Shichimi Spice
 3 oz. Pickled Ginger
 2 Tbsp. Sesame Seeds, toasted

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Entrée: Crispy Ahi ▲

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Oil to Deep Fry

Salt and Pepper to Taste

Steamed Jasmine Rice

Soy Cilantro Vinaigrette (recipe follows)

Radish Sprout Aioli (recipe follows)

Method:

➤ Season Ahi with shichimi. Lie out the six strips of Nori and spread Wasabi evenly over each sheet. Quickly roll up a block of Ahi in each. Dredge each roll in flour, then egg, and then the Panko. Heat oil to a temperature of 350 degrees and quickly fry each Ahi roll for no more than one to two minutes, (Ahi will be rare to medium rare). Remove Ahi from oil to a paper towel-lined dish. Season and slice each roll.

➤ Mix papaya and peppers with enough soy cilantro vinaigrette to coat and season. Arrange salad in center of plates and surround with sliced Ahi. Drizzle sauces around Ahi, top salad with pickled ginger and sesame seeds. Serve immediately with steamed rice.

Soy Cilantro Vinaigrette Ingredients:

1 Tbsp. Garlic
1 cup Cilantro, loosely packed
½ cup Mirin
½ cup Sesame Oil
2 cups Canola Oil
½ cup Lime Juice
¾ cup Pickled Ginger
1 cup Soy Sauce, low salt
2 cups Peanut Oil

Method:

Place all ingredients in blender except peanut and canola oil. Purée until smooth. With blender running, add remaining oils until emulsified. Reserve chilled. Vinaigrette will last one week in refrigerator.

Radish Sprout Aioli Ingredients:

2 Egg Yolks
1 tsp. Ginger, minced
1 ½ cups Radish Sprouts
2 ½ cups Canola Oil
1 tsp. Garlic, minced
¾ cup Rice Wine Vinegar
1 cup Green Onion Tops
Salt and Pepper to Taste

Method:

➤ Place all ingredients except oil into a blender and purée smooth. With blender running, add oil until emulsified. Reserve chilled. Aioli will last one week in refrigerator.

Dessert

Banana Pineapple Lumpia

Serves 6



Ingredients:

1 lb. Cream Cheese
1 cup Pineapple, diced
1 cup Banana, small diced
½ cup Powdered Sugar
1 oz. Dark Cane Rum, optional
16 Lumpia Wrappers
1 Egg, beaten
Oil to Deep Fry
¼ cup Powdered Sugar, to sprinkle

Method:

➤ In a bowl, add cream cheese, pineapple, banana, 1½ cup powdered

sugar, macadamia nuts, and rum.

Thoroughly mix by hand. Next, lay out Lumpia wrappers so that the corners are pointed top to bottom and left to right. Place equal amounts of the mix on each wrapper, fold the bottoms up over the mix but not completely point to point. Brush upper half with the egg. Fold in the sides and roll the Lumpia up. Place into freezer for one hour.

➤ Heat oil to a temperature of 350 degrees. Add Lumpias, a few at a time, and cook until golden brown (approx. 2 minutes). Remove to a paper towel.

Assembly:

➤ Cut Lumpias in half, dust with remaining powdered sugar, and place two Lumpias on each plate and garnish with two scoops of ice cream. Serve immediately.

Chef's Note:

➤ The Lumpias can be frozen and held for future use.



Dessert: Banana Pineapple Lumpia ▲