

Grow Some Good: Taste of School Gardens

Saturday, March 7, 2015

Menus

DUO AT FOUR SEASONS RESORT

MAUI AT WAILEA

Chef Craig Dryhurst

Seared Island Ono, Shaved Cauliflower,
Black olive, Basil Puree, Cherry
tomatoes, Nasturtium

FABIANI'S

Chef Mike O'Dwyer

Ravioli with Chicken and Zucchini and
Crema Rosa Sauce
Dessert: Assorted Macarons

CAPISCHE?

*Chefs Christopher Kulis and Brian
Etheredge*

Fried Squash Blossom with Maui Cheese
Company Fromage Blanc and Red
Pepper Vinaigrette

Agnolotti with Local Garden Vegetables

PRIVATE MAUI CHEF

Chefs Daniel Fiske and Jason Kelley

Pacific Fish Bone Soup with School
Garden Super Greens, Tomato, Cilantro,
Soba Noodles and Crispy Wonton

Local Tomato and Galangal Vegan
Broth, with Hamakua Ali'i Mushrooms,
School Garden Super Greens, Tomato,
Cilantro, Soba Noodles and Crispy
Wonton

COW PIG BUN

Chef Brian Murphy

House Burger with Focaccia, Gruyere,
Arugula, Garlic aioli, Carmelized Onion,
Balsamic Reduction

Mac 'n' Cheese with Carmelized Onion,
Potato, Goat Cheese, Cheddar, Panko
and Bacon

SPAGO

*Chefs Cameron Lewark and Sean
Schoeben*

Garden of Maui Vegetable Crudite with
Fragrant School Garden Herbs and
Lemon-Garlic Dressing

Island Kale and Quinoa Salad with
Sherry Vinaigrette, Feta Cheese, Dried
Island Fruit, Red and White Quinoa and
Macadamia Nuts

THE OUTRIGGER PIZZA COMPANY

Chef Kevin Laut

Marinara Pizza made with Tomato,
Olive Oil, Mozzarella and Basil

School Garden Herb "Green Pizza" made
with a variety of School Garden Herbs,
Veggies and Olive Oil.

Garlic Aioli Crust with Yukon Gold
Potatoes, Bacon, Green Onions, and
Goat Cheese topped with Arugula

WHOLE FOODS MARKET

Whole Foods Market will provide an
assortment of pastries for dessert.