



THE HAWAIIAN ISLANDS CULINARY DELIGHTS

Experience an authentic luau with Polynesian fare and captivating entertainment, stroll along the beach with gourmet ice cream, or enjoy tropical cocktails at sunset. The Hawaiian Islands are a foodie's dream destination. Indulge in celebrity-chef dining and authentic traditional dishes on Oahu. Savor local coffees, fresh poke and handmade chocolates on the Island of Hawaii or tempt your pallet with Kauai's fine dining tasting sesame-crusted opah and sugarcane pork tenderloin. Delight in sugar cane and taro fields on Maui and King Kamehameha's favorite fishing retreat on Lanai. The islands are full of delicious, locally sourced gastronomy.



continued

A Taste of Oahu & Maui

Below is just a sample of the immersive itineraries our Destination Specialists can create.

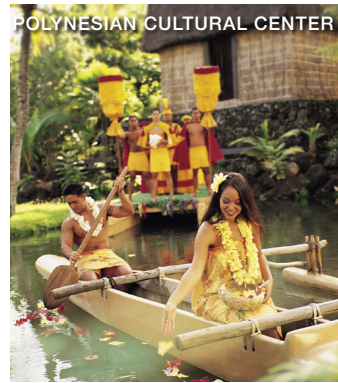
Day 1 | Begin your vacation on the North Shore, with three nights at *Turtle Bay Resort* in an elegant oceanfront cottage. After settling in, eat like you're *Ohana* at Beach House by Roy Yamaguchi where every plate is treated with care. Savor rustic spiced ahi tataki and a crispy maki roll, followed by the sweet specialty, crispy banana bread with a coconut gelato.

Day 2 | Visit the *Polynesian Cultural Center* for a full day of cultural immersion through six island villages, followed by a decadent luau dinner, including kalua pork, a fresh poke bar, steamed Kona Kanpachi, poi, and taro rolls. You'll also enjoy premium seating at the captivating *Ha: Breath of Life* night show.

Day 3 | Watch expert surfers on Oahu's legendary North Shore beaches: Waimea Bay, Pipeline and Sunset Beach. Find refreshment at Matsumoto Shave Ice with more than two dozen flavors, including the signature combination of lemon, pineapple and coconut. In the evening, be pampered with a delicious dinner at Haleiwa Joe's, in the historic town of Haleiwa. Tease your palate with a traditional mai tai and ceviche appetizer, followed by a whole fried fish with sweet and sour sauce, coconut shrimp or mauka makai (braised short ribs).

Day 4 | Fly to Maui and pick-up your pre-registered car for the scenic drive to Wailea for your stay at the *Fairmont Kea Lani, Maui* for five nights in a deluxe oceanview suite with daily breakfast at Kea Lani Restaurant. Indulge in plantation-inspired cuisine at Kō, showcasing artful interpretations of Hawaii's exotic blend of multicultural influences. Or, for a truly unforgettable evening, experience a private four-course, twilight cabana dinner.

Day 5 | Enjoy a day of golf at Wailea Golf Club, followed by a signature cocktail at The Red Bar, then a delectable dinner at Gannon's, A Pacific View Restaurant, overlooking the lush golf course. Celebrating classic and contemporary dishes, delight in everything from a tiger shrimp cocktail and oysters on the half shell to BBQ pork ribs and an refreshing tropical sorbet finish.



Day 6 | Explore the town of Kihei – great for shopping or learning to surf. Then satisfy your appetite with Coconut's Fish Café's famous fish tacos – filled with white, flaky meat and 17 special ingredients. Recognized by CNN as one of the top ten places to eat like a local, the café also offers fish and chips, coconut shrimp and calamari, and a grilled ono plate.

Day 7 | After a day of relaxation or exploration, board a luxury yacht for the *Maui Princess Dinner Cruise* experience. Marvel at breathtaking views of Lanai and Molokai as the sun sets below the horizon with a tantalizing meal of prime rib, fresh greens with a papaya-seed dressing, new potatoes and crisp vegetables. Finish your evening with a champagne toast and mouth-watering tropical dessert.

Days 8 - 9 | Open the top on your convertible and drive to Upcountry Maui, an agricultural cornucopia. Visit an authentic cattle ranch and talk with a *paniolo* (Hawaiian cowboy), walk among the sugar canes and learn the distillery process at OCEAN Vodka. Harvest your own veggies and let the chef cook them in to a gourmet meal at O'o Farm and explore the Surfing Goat Dairy tasting gourmet cheeses, or lend a hand with the evening chores and milk a goat.

The next day, enjoy your buffet breakfast before your journey home and begin planning your next exquisite vacation – enhanced with more culinary surprises.



continued

INSIDER TIDBIT

In 1991, the Hawaii Regional Cuisine movement began with the vision of 12 chefs to put Hawaii on the map as a major culinary destination. Building a network of local farmers and ranchers to combine locally grown food with ethnic flavors already present in Hawaii, 30 years later their influence still reigns as many restaurants continue to source their ingredients within the islands. You can still find these pioneering chefs' restaurants including Alan Wong's Restaurant, Haliimaile General Store by Beverly Gannon, Roy's and Merriman's.



ISLAND OF HAWAII CULINARY TIPS

- Some of the best jelly-filled donuts, Malasadas, are found at Tex's Drive-In in Honokaa; be sure to try mango, guava and raspberry.
- If you're looking for a casual eatery, stop by Café 100 in Hilo – originally opened in 1946. For a local favorite, order the famous loco moco, or be adventurous and try a spin on the traditional version, the bacon loco, grilled fish loco or veggie friendly Beyond loco.
- Pick up some stone cookies from Mt. View Bakery in Mountain View – they're perfect for dipping in coffee.
- Savor 100% Kona coffee – grown only in the mineral-rich volcanic soil on the slopes of Hualalai and the Mauna Loa Mountains.

ISLAND OF HAWAII CULINARY RECOMMENDATIONS

HILO

Mauna Loa Macadamia Nut Factory | With its original plantation dating back to 1946, Mauna Loa is steeped in history. Sample flavors such as Kiawe smoked BBQ and Maui onion and garlic or try dairy free ice cream made from macadamia milk in strawberry guava, mango liliko'i, Molika'i Sea Salt with Caramel and more.

Moonstruck Patisserie | Compared to the talented chocolatier in the movie *Chocolat*, Jackie Tan-DeWitt brings together exquisite European and Lebanese pastry recipes to create mouthwatering desserts. Experience items such as Lilikoi cheesecake, hazelnut sonata and the Midnight Rhapsody - layers of chocolate cake, truffle and raspberry marmalade - or try a savory curry puff.



HUALALAI

'Ulu Ocean Grill at Four Seasons Resort Hualalai | With spectacular ocean views and the freshest local ingredients, enjoy oven roasted, flame grilled and wok fired preparations. Pair your trio of sake tastings with the chef's assorted sashimi platter at the sushi lounge, followed by steamed opah lau lau, a waygu tomahawk or golden pineapple curry.

KAILUA-KONA

Bianelli's Gourmet Pizza & Pasta | For some of the best pizza on the island, this family-owned restaurant has used the same recipes for generations. Known for their well-risen thick crust, a great platform for their unique pink sauce and topped with your choice of meats, cheeses, veggies and spices.

Huggos Restaurant | Dating back to 1969, this waterfront restaurant boasts freshly-caught seafood and casual elegance. Be sure to savor the twist on American favorites, including the teriyaki steak or Kailua Bay cioppino, followed by a Big Bamboocha mai tai or Chee-Hoo Tini in the lounge.

Kona Brewing Company | This brewery is known for specialized brews such as Big Wave Golden Ale, Hanalei Island IPA and Longboard Island Lager. Enjoy an intriguing tour to learn about the intricate beer-making process – from the volcanically purified Hawaiian water to milling and fermenting. Then, stop by the pub to pair your favorite with a fresh bite and live music.

LAVA - Legends & Legacies | The call of the conch and lighting of the torches beckon you to the ocean shore for enchanting Hawaiian melodies, native dancers and stories of the South Pacific. Inhale the savory aroma of succulent roast pua'a (pig) as it is unearthed from the Imu (underground oven), and savor mahi mahi, lomi lomi salmon, poi, salads and coconut cake.

continued



KAILUA-KONA *CONTINUED*

Mountain Thunder Coffee Plantation | Explore this certified organic coffee farm through a fun, interactive excursion. Taste the difference of 100% Kona coffee, and discover the unique secrets of the cloud forest estate, which produces coffee with unique chocolate and nutty flavors.

KEAUHOU

Kenichi Pacific | This restaurant boasts Japanese-Pacific Rim fusion gastronomy, an extensive sake selection and exceptional food presentation. Choose from fresh sushi, steak, lamb and duck confit – featuring five Chinese spices, alii mushrooms, pea tendrils and mashed potatoes.

Papa Kona Restaurant & Bar | Ideally located on Waterfront Row in the heart of downtown Kona, marvel at panoramic views of Oneo Bay. Open-air dining and nightly live music create a casual atmosphere, start with avocado fries and Kalua pork arancini, then enjoy fresh catch of the day or hamakua chicken.

Sam Choy's Kai Lanai | Enjoy panoramic views at this restaurant, featuring gracious Hawaiian hospitality, casual elegance and tantalizing island fare. Be sure to sample Sam's fish tacos, duck stew, Asian braised short ribs or a fresh poke bowl.

KOHALA COAST

Browns Beach House at Fairmont Orchid, Hawaii | Steps from the beach, this acclaimed restaurant features Hawaiian-inspired cuisine, crafted from locally grown seafood and agriculture. Relish dishes such as crab-crust Kona kampachi, Big Island ka'u coffee venison and Kambocha pumpkin gnocchi.

CanoeHouse at Mauna Lani Auberge Resorts Collection | Explore Pacific Rim tastes at this oceanfront venue, boasting a 'MY' Menu experience – a six-course tasting menu cultivated by the chef. Enjoy plantation-style delights and dynamic dishes complemented with premium wines.

KOHALA COAST *CONTINUED*

Manta at Mauna Kea Beach Hotel | Overlooking the bay, dine on Pacific Rim fusion fare at this beachfront venue. Begin your day with signature made-to-order waffles at the breakfast buffet. Then, evening comes alive with an exhibition kitchen preparing freshly caught fish, premium meats and poultry dishes, plus enjoy a notable wine list and live entertainment.

Roy's Waikoloa | A James Beard award-winning chef, Roy Yamaguchi creates an elevated experience. Toast your Lilikoi martini over a wild boar ragoon or Hawaii Kai-style crab cake appetizer, then feast upon a filet and lobster tail surf 'n' turf, jade pesto steamed snapper or misoyaki butterfish with forbidden rice and a sizzling soy vinaigrette.

WAIMEA (NORTH KOHALA)

Hawaiian Style Café | Perfect for those with an appetite, this local breakfast, brunch and lunch eatery features American and Hawaiian cuisine at great values. Choose the loco moco for a local favorite, or Hawaiian sweet bread french toast. For lunch, relish a traditional plate lunch with Korean chicken, Kalbi ribs and more.

Merriman's | Praised for their farm-to-table ingredients and innovative regional dishes, savor authentic Hawaii flavors from Chef Peter Merriman in the picturesque Waimea upcountry. Dine on succulent seafood such as ahi, mahi mahi and lobster, plus earth-grown salads, grass-fed beef and luscious dessert offerings.

Noodle Club | A fun ambience is created with Japanese toys and imagery, while every bite is prepared with local ingredients and stocks made from scratch daily. Try the All Things Pork Ramen with chicharron and bacon tare, the Bowl of Seoul with braised beef short ribs and kim chee of the chilled noodle salad.

continued



INSIDER TIDBIT

Visit the Kauai Culinary Market hosted on Wednesday afternoons in Poipu. While Hawaiian music plays, wander the paved walkways in search of fresh and local produce, daily products, honey, jams and coffees, plus meet the farmers and ranchers and enjoy cooking demonstrations and tastings.

KAUAI CULINARY TIPS

- Visit Lappert's Ice Cream in Hanapepe, Poipu or Princeville to enjoy a fresh cup of Kona coffee or a gourmet treat such as coconut macadamia nut fudge ice cream, coco mango aloha smoothie or rainbow sugar cookie.
- Enjoy a delicious meal at Kilauea Bakery & Pizzeria from fresh baked breads and tropical pastries to unique pizzas including the Billie Holiday includes smoked tilapia, spinach and a creamy garlic blue cheese or a shrimp scampi style pizza.
- Visit Kauai Kookie to sample unforgettable guava macadamia nut cookies and take home exceptional salad dressings, including Papaya Seed.

KAUAI CULINARY RECOMMENDATIONS

HANAIEI

Bar Acuda | Set on the mountain side of Hanalei, experience an exquisite tapas menu with inspiring world flavors from Italy, Southern France, Portugal and Spain. Share tempting bites with your friends from the Papas Ajo (deep-friend potatoes) and Moorish spiced lentils to the Banderillas filet skewers or roasted mushrooms.

Pink's Hanalei | For those with a sweet tooth, choose from more than 17 slow-churned tropical and classic flavors of ice cream and homemade waffle cones. Local favorites include Kona mud pie, Haupia (coconut custard) and man-nut brittle or try a Pinkaccino - your choice of ice cream blended with cold brew Kauai coffee.

Tahiti Nui | For those seeking "onolicious" food, live music and warm, friendly service, enjoy the casual vibe at Tahiti Nui. Sip your Over the Rainbow Martini as you feast on soy wasabi island fish, rib eye beef poke or personal pizzas including huli huli chicken, the Tiki Man with Kalua pig or the garden pesto.

The Dolphin Restaurant, Fish Market & Sushi Lounge | An island favorite supporting local farmers and fisherman, this casual open-air, riverside dining lounge provides a world-class sushi bar, organically-grown greens, fresh fish, steak and seafood. Savor tantalizing teriyaki ahi, Tahitian poke, wine baked scallops and the finest cuts of beef or Hawaiian chicken.

KALAHEO

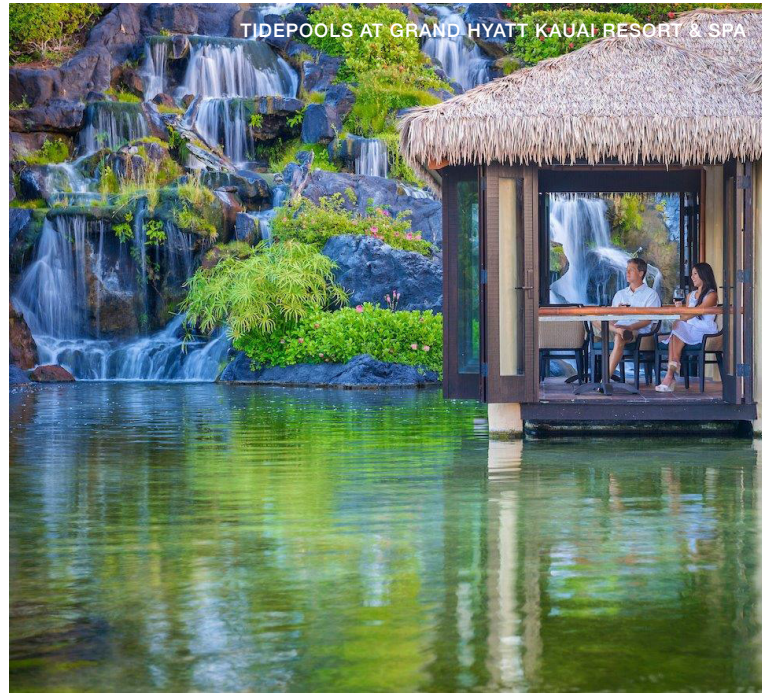
Brick Oven Pizza | Recognized as the best pizza on Kauai and a favorite with locals for more than 30 years. You'll love specialty pizzas such as bay shrimp and fresh garlic or Hawaiian barbeque chicken, plus delicious clam chowder, sandwiches and salads.

Kauai Coffee Company | This 3,100-acre plantation is the largest coffee farm in the United States, boasting an impressive four million coffee trees. Enjoy a walking excursion through the estate, learning about production, then relax on the veranda with a flavored coffee including coconut caramel or toasty banana nut cream.

KAPA'A

Bull Shed Restaurant | Situated on the spectacular Royal Coconut Coast, this oceanfront restaurant features some of Kauai's finest surf 'n' turf. Indulge in prime rib, lobster, seared ahi, waipouli scallops or a rack of lamb marinated in house-made red wine marinade.

Hukilau Lanai | Incorporating locally sourced ingredients, this contemporary American restaurant offers delicious seafood and five-course food and wine tastings. Enjoy live music as you relish items such as sweet potato ravioli, swiss chard and mushroom tart, a quinoa bowl with a coconut lime sauce or prime rib au jus.



KOLOA

Da Crack Mexican Grinds | When take-out Mexican fare is on the menu, Da Crack is the place to go. Start with your “type” (a burrito, bowl or taco), choose your protein or veggie, add any rice or beans, decide your heat level and then top it off with your favorite fillers.

Dim ‘N’ Den Sum | This food truck offers Asian street food at its best, with a daily changing menu which typically includes favorites including a mahi mahi salad, togarashi fries, a shumai stick of pork dumplings, gyozas and tempura shrimp.

Red Salt at Ko’a Kea Hotel & Resort | Soak in the sophisticated oceanfront setting, this contemporary restaurant features rich woods and travertine floors. Celebrate modern cuisine with dishes such as vanilla bean-seared mahi, a decadent layered Red Salt burger or lemon-pineapple soufflé pancakes for breakfast.

The Beach House | A consistent winner of Honolulu Magazine’s Hale Aina Gold Award for Best Kauai restaurant, this oceanfront venue boasts gracious service, spectacular views and creative Pacific Rim cuisine. Indulge in a lobster deviled egg starter, followed by wasabi-buttered fresh island fish and a coconut crème brûlée finish.

LIHUE

Duke’s Kauai at Royal Sonesta Kaua’i Resort | Enjoy spectacular views of the ocean at this famed restaurant, named after Duke Kahanamoku - Olympic medalist and “the father of international surfing.” Delight in Hawaiian-influenced cuisine, such as coconut ginger braised seafood and teriyaki sirloin, followed by Kimo’s original hula pie.

LIHUE *CONTINUED*

Hamura Saimin | This casual eatery is an insider secret, boasting handmade noodles and meat skewers with teriyaki barbecue sauce. Be sure to try the special saimin noodle soup and a slice of heavenly lilikoi chiffon pie – light, fluffy and flavorful.

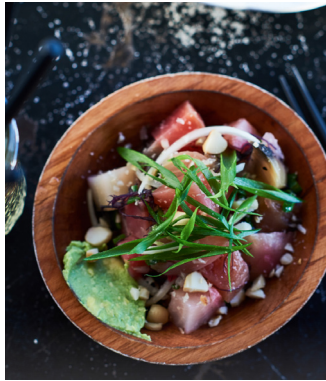
Luau Kalamaku | Experience Kauai’s only theatrical luau with a mesmerizing show including an imu ceremony, crafts, hula dancers and musicians. Relish authentic Hawaiian dishes, ranging from kalua pork and coconut steamed fish to vegetable chow mein and a delicate banana cream tart dessert.

POIPU

Brennecke’s Beach Broiler | Set in a casual beachfront space with panoramic vistas, enjoy happy hour specials, a beach deli, pupu platter and sumptuous meals. Share a few appetizers such as ceviche wonton tacos, tempura rolls or an edamame bowl, then indulge in classic salads, beach burgers or a surf ‘n’ turf dinner.

Merriman’s Kauai | Known for its fresh farm-to-table concept, this celebrated restaurant boasts Hawaiian regional cuisine by Peter Merriman. Begin with a smoked taro humus and share an organic hapa rice or beet salad, then savor the diver sea scallops and Kauai shrimp, prime bone-in New York steak or taro falafel.

Tidepools at Grand Hyatt Kauai Resort & Spa | Romance awaits in thatched-roof bungalows floating above a koi-filled lagoon with a waterfall backdrop, offering modern Hawaiian fare inspired by rich culinary traditions. Start with their own organically grown garden greens salad, followed by tofu pad thai, soy-ginger glazed ahi or decadent lobster tale.



INSIDER TIDBIT

Be sure to take a drive out to Upcountry Maui for a day exploring the small towns and farms on the slopes of Mount Haleakala. Discover MauiWine in Ulupalakua, which produces bottles of wines uniquely made from pineapples and grapes, pick your own strawberries in February or visit the fall pumpkin patch at Kula Farms. Learn about the sugarcane distilled vodka at Ocean Vodka Organic Farm and Distillery, savor bites of creamy goat cheese at Surfing Goat Dairy or stroll the booths at the weekly Farmer's Market.

MAUI CULINARY TIP

- Craving something sweet? Stop by Hawaii Fudge Company on Front Street for some soft lava flow or Maui mud pie fudge and Hawaiian taffy, pick up some freshly baked macadamia nut muffins at Stillwell's Bakery & Café, or indulge in an afternoon snack at Tasaka Guri Guri Shop – the guri guri ice cream is a favorite blend of sherbet and ice cream.

MAUI CULINARY RECOMMENDATIONS

HANA

Coconut Glen's | This colorful venue offers a treat so creamy and delicious, you won't believe it's dairy-free. This decadent, vegan ice cream is served in a coconut shell with flavors ranging from coconut and vanilla to ginger lemongrass.

The Bamboo Hale Grill & Pizzeria | A traditional open-air bamboo hale with local artists playing in the background, relish artisan wood-fired pizzas with farm-fresh ingredients and creative combinations including the signature homemade pesto with harvested sweet potatoes.

KAANAPALI/NAPILI

Cliff Dive Grill at Sheraton Maui Resort and Spa | Relish a unique tropical cocktail and tempting lunch and dinner options inspired by local flavors while overlooking the beach and Black Rock and watching Maui's traditional torch lighting and cliff diving ceremony each day at sunset.

Duke's Beach House at Honua Kai Resort & Spa | Named after Olympic medalist and famed surfer, Duke Paoa Kahanamoku, this renowned restaurant boasts a relaxed island vibe, combined with fresh local dishes. Savor items such as Korean sticky ribs, seafood risotto, glazed Tristan lobster tail and crab and mac nut wontons.

Japengo at Hyatt Regency Maui Resort & Spa | Treat your palate to a blend of Asian cuisine infused with island flavors and a large selection of hand-rolled sushi. Specialties include the seafood yaki udon, Tengu seafood curry bowl and the shaking beef noodles. Wrap up your meal with a unique matcha cheesecake with honey cream and a ginger crumble.

KAANAPALI/NAPILI *CONTINUED*

Leilani's on the Beach | This restaurant carefully crafts and shares the aloha spirit with Hawaii Regional Cuisine featuring long-line caught fish delivered daily and all-natural cuts of meat prepared island style. Start with a roasted farro and strawberries salad or ahi poke bowl, followed by fish tacos or a juicy beachside burger.

Monkeypod Kitchen by Merriman | Enjoy the vibrant atmosphere, live music and quality ingredients as you sip your Monkeypod Mai Tai or Ali'i Margarita. Then, sample lobster deviled eggs or garlic truffle oil fries, followed by a selection of hand-tossed pizzas, daily caught fish, upcountry fields veggies and farm fresh meats. Visit its second location Wailea in the Wailea Gateway Center.

Sea House Restaurant | Boasting spectacular views of Napili Bay, this restaurant offers live Hawaiian music and the feel of a plantation-style beach house. Delight in the Molokai sweet potato frittata or Haleakala pancake for brunch or stop in for dinner and try the sashimi, duck confit gnocchi or huli huli lamb chops with a lemon wine sauce.

KAPALUA

Merriman's Kapalua | This oceanfront restaurant features a farm-to-table concept, creating Hawaiian regional cuisine ranging from a Hirabara Farm beet salad with an orange ginger vinaigrette to harrisa-spiced wild shrimp and scallops or delectable vegetarian Honkohau taro cakes with zucchini noodles and Ali'i mushrooms. Then relish a sweet pineapple macadamia nut bread pudding for dessert.

The Plantation House Restaurant | Vaunting panoramic views of neighboring islands and the fairways of the Plantation course, this restaurant offers eclectic Hawaiian cuisine and locally sourced ingredients, such as heirloom tomatoes, pea shoots and ahi. Plus choose from premium and vintage wines, to complement your meal.

continued

SEARED AHI & HUDSON VALLEY
FOIE GRAS FROM LAHAINA GRILL



KIHEI

Hali'imaile General Store | Originally a 1925 pineapple plantation store, this eatery is now known for Beverly Gannon's innovative menu, ranging from a sashimi napoleon and Maui onion soup to Snake River Farms pork shank, coconut seafood curry or Bev's famous crab pizza.

Kitoko Maui | This miniature five-star restaurant on wheels in a Kihei parking lot offers plentiful bento boxes filled with braised beef, seared swordfish or tofu, nor-wrapped rice and wasabui-pea puree. And, don't miss out on dessert, a rich cocoa sorbet or a financier topped with liliko'i sauce and toasted meringue drops.

LAHAINA

Feast at Lele | A unique five-course dining experience whisking you away to each island with Polynesian entertainment paired with the course. Be transported to each island as you taste fare from Hawaii, New Zealand, Tahiti, Samoa and Tonga.

Fleetwoods on Front Street | Owned by Mick Fleetwood with live music at the forefront, toast your Mai Tyler with lilikoi farm or Mick's Mule to an evening of fun. Start with the coconut curry carrot soup or beer steamed mussels, then feast on Hawaiian shotome (swordfish), wild mushroom risotto or a flat iron steak with chimichurri. Be sure to visit the rooftop for great views while you dine and visit the onsite gallery and store for fun finds.

Lahaina Grill, A Contemporary Bistro | Utilizing flavors from across the globe, this fine dining restaurant has been named in the "Best Maui Restaurant" by *Honolulu Magazine* for more than 25 years. Its local produce, dairy products and seafood comprise an artful presentation, offering tastes such as tequila shrimp and firecracker rice or Kona coffee roasted rack of lamb.

Sale Pepe | With a Milan-born chef and a restaurant motto of "This too shall pasta," this is the place to go for your hand-twisted strozzapreti, wide ribbons of pappardelle an tantalizing spaghetti neri studded with fresh clams and spicy Calabrian 'nduja.

WAILEA

Andaz Maui at Wailea | Experience several dining options, ranging from a waterfall cocktail lounge to the family-style restaurant Ka'ana Kitchen. You'll love the farm-fresh ingredients, creative cocktails and authentic island cuisine, such as hand-rolled sushi at highly acclaimed Morimoto Maui.

Humuhumunukunukuāpua'a at Grand Wailea | Spectacular sunsets beckon as you indulge in signature Polynesian and Hawaiian-style fare at this thatched-roof restaurant over a lagoon, featuring delicious island fish and meat entrees, including lobster bisque, surf 'n' turf and miso butterfish.

Lineage | Built around a foundation of family get togethers and celebrating the diversity of natural ingredients and cooking styles of Maui, savor Asian fusion fare including charred tako (octopus) with a kochujang glaze, Wagyu kalbi short ribs with garlic rice, Cantonese lobster noodles and vegetarian crispy noodles and Lapau mushroom gravy.

UPCOUNTRY MAUI

Mama's Fish House | Located in a picturesque coconut grove, this restaurant was converted from a beach house and is now a tribute to Old Polynesia. Genuine artifacts, local woodwork, and original artwork complete the serene ambiance, while artistic food presentation complements the wild-caught seafood and traditional Hawaiian sides.

O'o Farm | Experience a gourmet lunch excursion at O'o Farm, nestled in the forest of Waipoli, on the slopes of Haleakala. After a captivating interactive farm visit, you'll enjoy a delectable meal with roasted vegetables, Maui sweet onion rubbed catch and freshly baked herbed Focaccia bread, followed by coffee cherry chocolate truffles and fruit.

Surfing Goat Dairy | Situated on the slopes of Haleakala, this intriguing dairy farm offers acclaimed goat cheeses, plus cheese-making demonstrations and tours of the pasture. Sample an array of cheeses, including gourmet goat cheese truffles, and pick up a gift basket or soaps made from fresh goat milk.

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LANA'I CULINARY RECOMMENDATIONS

Blue Ginger Café | This family-friendly venue near the heart of Lanai City features American, Japanese and Hawaiian cuisine, ranging from chow funn and chicken katsu to mahi burgers and shrimp tempura. Conclude your meal with a delightful blueberry turnover or other freshly baked delicacies.

Four Seasons Resort Lanai | For an intimate dining experience, be pampered with a private table for two overlooking Hulopoe Bay with a champagne welcome and customized menu prepared just for you by expert chefs. Or, the culinary team can prepare a picnic basket with light bites, artisanal cheeses and charcuterie to indulge at your leisure around the resort grounds or beach.

Malibu Farm and Malibu Farm Bar at Four Seasons Resort, Lanai | Perched above Hulopoe Bay with ingredients sourced directly from the resort's Malibu Farm Harvest Garden, fresh and organic fare awaits. Savor the signature vegan chop salad with a red wine vinaigrette or classic Hawaiian pupus and local beers.

ONE FORTY American Steak, Hawaiian Seafood at Four Seasons Resort, Lanai | With its emphasis on local ingredients, prime and Wagyu beef, and seasonal Hawaiian fish, all prepared to perfection, enjoy incredible ocean views and an extensive wine list. Raw inspired ahi poke or burrata are not to be missed and savor housemade pastas and an oatmilk vanilla panna cotta finale.

Pele's Other Garden | Relish a New York deli and bistro with Lanai style and relax in the inviting and casual atmosphere with delectable salads, sandwiches and pizza for lunch. In the evening the restaurant is transformed into an intimate Italian bistro with enticing appetizers, pastas and desserts.

Sensei by Nobu at Sensei Lanai, A Four Seasons Resort | Surrounded by nature's beauty, this glass pavilion sits upon a reflecting pond with indoor and outdoor seating. Start the day with a traditional Japanese breakfast set including tsukemono (pickle), grilled fish and rice. For lunch or dinner, try the selection of sashimi, Sensi Farms vegetables, Lanai-style island tacos, roasted Kona lobster or the A5 Japanese Wagyu beef with a trio of NOBU sauces.

Views at Manele Golf Course | Marvel at stunning views of the legendary Puu Pehe rock at this open-air lunch restaurant with imaginative fare. Indulge in a Hulopoe Bay prawn BLT, crispy battered fish-and-chips with Meyer lemon tarter sauce and Kalbi rib lettuce wraps with house-made ice-cream sandwiches for dessert.

INSIDER TIDBIT

Since 1946, Richard's Market, a family grocery was a go-to for local's daily needs. However, it has been transformed into a miniature Whole Foods with an array of fancy chocolates, fine wines and fantastic poke.

LANAI CULINARY TIP

- Stop by Coffee Works for a specialty drink or espresso, freshly baked pastries and a variety of snacks. Then, take home a taste of paradise with their diverse selection of unique Hawaiian blends with tropical flavors.



continued



INSIDER TIDBIT

Foodie events are a hit across the island and Oahu showcases some of the best, including the more than 40 vendors at Eat the Street that takes place on Ala Moana Boulevard on the last Friday of every month and the upscale, annual Hawaii Food & Wine Festival each fall to celebrating Spam and all its Spamalicious flavors and preparations at the SpamJam in late April.

OAHU CULINARY TIPS

- Shrimp trucks have become quite popular on the North Shore with the most sought-after flavors being garlic and butter, lemon pepper or hot and spicy. Stop by the truck that started it all - Giovanni's, or try other options including Honos Shrimp Truck, Jenny's Shrimp, Big Wave Shrimp, Fumi's Kahuku Shrimp or Famous Kahuku Shrimp.
- Be sure to relish tantalizing ice cream, shave ice, malasadas and custom cakes at popular eateries, such as Matsumoto Shave Ice, Waiola Shave Ice, Frostcity, Leonard's Bakery and Liliha Bakery.

OAHU CULINARY RECOMMENDATIONS

HONOLULU

M by Jeremy Shigekane | Relish the masterful culinary presentations of this modern Hawaii-French bistro with exquisite tasting menus, vegetarian and vegan options and handcrafted cocktails. Weekly changing menus feature seasonal ingredients from Waimandalo Farm, Island Olive Oil and Koloa Rum.

Nico's Pier 38 | This restaurant offers daily handpicked wild-caught fish, fresh from the adjacent Honolulu Fish Auction. Enjoy live music as you are treated to crab cake salad, furikake pan-seared ahi, basil and panko crusted swordfish, steamed beer bath clams, among other sustainable delicacies.

Sushi Sasabune | Celebrated for some of the best sushi outside of Japan, consider the multi-course tasting journey, or request omakase set, giving the chef the chance to surprise you with the day's very best. Pair your favorites with a hot or cold sake.

The Original Roy's in Hawaii Kai | Revel in Hawaiian-fusion fine dining, perfectly blending bold Asian spices with mouth watering European sauces. Relax in an expansive lounge with views of Roy's open kitchen, then conclude with the decadent Melting Hot Chocolate Soufflé. Additional Roy's locations can be found in Ko Olina, Turtle Bay Resort and Waikiki Beach.

KAHALA

Hoku's at The Kahala Hotel & Resort | Offering an elevated, extraordinary sensory experience with panoramic ocean views, the Michelin-star awarded chef blends French-influence with local flavors. The resort also offers afternoon tea and live music at The Veranda, Sunday brunch and wine tasting events.

KO OLINA

Mina's Fish House at Four Seasons Resort Oahu at Ko Olina | A premier line-to-table restaurant, experience local, sustainable cuisine featuring seafood platters, Hawaiian seafood towers, Seatsurf and turf options, king crab and lobster feasts with James Beard award-winning Chef Michael Mina's San Francisco flair and 360° ocean views.

Monkeypod Kitchen by Merriman | Celebrate the evening with live music, kiawe wood-fired pizza and 36 on-tap craft brews, served at 29°F. Choose anything from Waipoli Farm organic mixed greens to grass-fed peppercorn steak, followed by a slice of delectable cream pie.



continued



KO OLINA CONTINUED

Paradise Cove Deluxe Luau | After a lei greeting, be ushered to your VIP royal box seat to experience a traditional Hawaiian luau feast, with captivating local dance and song. Satisfy your taste buds with authentic dishes such as kalua pork, lomi lomi salmon, poi and taro rolls, plus coconut cake and haupia for dessert.

NORTH SHORE

Kua'Aina Sandwich, Haleiwa | Indulge in a delicious burger or fresh sandwich at this well-known stop, first opened in 1975. You'll love the fresh-cut shoestring fries and lava rock flame grilled burgers with Kaiser rolls, avocados and crisp bacon.

Ted's Bakery | Open for all day dining with an expanded menu of local favorites such as garlic shrimp, fried rice and loco moco, the bakery is most renowned for its desserts include Ted's famed chocolate-haupia pie and pineapple macadamia nut cheesecake.

WAIKIKI

La Mer at Halekulani | Soak in the warm elegance and superb ocean views at this neoclassic French restaurant, incorporating indigenous Hawaiian ingredients with the exceptional flavors of southern France. Savor masterpieces such as poached lobster with squid ink gnocchi, scallops in a caviar butter sauce and roasted duck breast with puffed potatoes.

Michel's at the Colony Surf | This sophisticated restaurant is celebrated for its romantic views and modern French gastronomy, such as ahi tartare, sturgeon caviar and seafood cioppino. Dating back to 1962, it boasts unparalleled service, live music and haute cuisine with distinct island flair.

WAIKIKI CONTINUED

Morimoto Asia | This innovative new concept by Iron Chef Morimoto is a casual ramen eatery with stunning Kuhio Beach views. Pair your favorite sake with hamachi tacos, spicy tuna crispy rice, roasted duck caesar or shrimp pad thai, followed by a surf 'n' turf sushi roll or grilled kalbi and chocolate sphere finale.

Rainbow Drive In | A true local favorite known for its traditional plate lunch and featured on the Food Network's *Diners, Drive-Ins and Dives* with Guy Fieri, feast upon options including corned beef hash with gravy, Portuguese sausage and eggs, loco moco and a mix plate, all served with rice and macaroni salad.

Side Street Inn Kapahulu | From its signature fried rice and yakisoba noodles to misoyaki chicken and famous pan-fried island pork chops, this is a local delight is full of tempting comfort foods. The eatery boasts imported beers and regional dessert favorites such as mom's sweetbread pudding and liliko'i crème brûlée. There is a second location in the 'Iolani Center.

Sushi Sho at The Ritz-Carlton Residences, Waikiki Beach | With space for only 16 at its beautiful counter, expert sushi Chef Keiji Nakazawa prepares omakase-style meals with varying seasoned rice and more than 10 types of fresh fish. Plates are paired perfectly with the impressive sake selection.

The Chart House | Maintaining its old classic seaside steakhouse charm and offering nightly live entertainment, enjoy both afternoon and late night happy hours. Be tempted by Joey's famous garlic prime steak, a filet mignon or New York strip loin and create your own tandem surf by pairing it with grilled jumbo shrimp, baked stuffed shrimp, ahi, king crab or lobster tail.

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