

# LAHAINA LIGHT'S DINNER TASTING TOUR MENU



## ***Fleetwood's on Front Street:***

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

### **Tasting Plate:**

*Citrus Poached Kauai Shrimp, Wild Arugula, Chipotle Hummus*

**Pairing:** *2017 Bourgogne Chardonnay Vieilles Vignes*

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## ***The Lahaina Fish Co.:***

<http://lahainaprimeribandfishco.com/> 808.661.3472

### **Tasting Plate:**

*LFC Daily Fish with A Macadamia Nut Crust, Kale Salad  
Hawaiian Sea Salt Crusted Certified Angus*

**Pairing:** *Lahaina Prime Rib's Famous Mai Tai: A Rum Based Polynesian Style Cocktail.*

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## ***Sale Pepe:***

<http://salepepemaui.com/> 808.667.7667

### **Tasting Plate:**

*Strozzapreti Con Pesto Hand Made Pasta with Locally Grown Basil,  
Caprese Salad, House Made Crostini and Ricotta with Fresh Local Cherry Tomatoes*

**Pairing:** *Imported Italian Chianti or Chardonnay*

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## ***Pi 808:***

<http://www.pi808.com/> 808.667.0791

### **Tasting Plate:**

*Antipasto Platter: Cured Meats, Artisan Cheese's, Olives and Fig Compote & Caprese: Pesto  
Sauce, Cherry Tomatoes, Mozzarella Cheese, Balsamic and Fresh Basil*

**Pairing:** *Choice of Red or White Wine or Local Beer*

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*\*Adults must be 21 years and older with government issued ID to enjoy the alcoholic pairings. See our website for details on ID under Terms. \*\*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 Dessert Stop!*