

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: *Mick Fleetwood Private Cellar Chardonnay*



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.*



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*



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*

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!*