

Contributors Index, Volume 1

| Restaurant | Recipe | Chef | Resort |
|-------------------------|---|--------------------|--------------------|
| Alex's Hole In The Wall | Kahlua Banana Fudge Cheese Cake | Alex Didio | |
| Alex's Hole In The Wall | Scampi Alex | Alex Didio | |
| Alex's Hole In The Wall | Chicken di Sera | Alex Didio | |
| Alex's Hole In The Wall | Gorgonzola Vinaigrette | Alex Didio | |
| The Bay Club | "Billy Bi" Mussel Soup | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Baked Papaya Kapalua | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Fish Stock | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Roast Long Island Duckling | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Sauteed Hawaiian Lobster w/Roasted Garlic, Kula Tomatoes & Slivered Almonds | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Marinated California Goat Cheese In Fresh Herb Crepes w/Red Pepper Pesto | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Cajun Seared Ahi w/Hawaiian Tropical Salsa | Michael Gardner | Kapalua Bay Hotel |
| The Bay Club | Seafood Pepperpot Chowder | Michael Gardner | Kapalua Bay Hotel |
| Bistro Molokini | Fettucine Carbonara | William Detourzoz | Grand Hyatt Wailea |
| Bistro Molokini | Ravioli Fruitti d'Marc | William Detourzoz | Grand Hyatt Wailea |
| Bistro Molokini | Branzino Livonese | William Detourzoz | Grand Hyatt Wailea |
| Bistro Molokini | Roast Eggplant Soup | William Detourzoz | Grand Hyatt Wailea |
| Bistro Molokini | Caesar Salad | William Detourzoz | Grand Hyatt Wailea |
| Café Kula | Sweet Potato Bread | Kathleen Daelemans | Grand Hyatt Wailea |
| Café Kula | Hawaiian Ahi Tuna Grilled | Kathleen Daelemans | Grand Hyatt Wailea |
| Café Kula | Tomato-Basil Vinaigrette | | |
| Café Kula | Grilled Breast of Chicken with Mango Chili Salsa | Kathleen Daelemans | Grand Hyatt Wailea |
| Café Kula | Spicy Black Bean Salad Served In Tropical Farm Papaya | Kathleen Daelemans | Grand Hyatt Wailea |
| Café Kula | Haiku Apple Banana Nut Waffles w/Vermont Maple Syrup | Kathleen Daelemans | Grand Hyatt Wailea |
| Café Kula | Pickled Tropical Farm Papayas | Kathleen Daelemans | Grand Hyatt Wailea |
| Chez Paul | Tarte Tatin | Jan Michel Belin | |
| Chez Paul | Canard a l'Orange | Jan Michel Belin | |
| Chez Paul | Sorrel Sauce | Jan Michel Belin | |
| Chez Paul | Gratin Dauphinois | Jan Michel Belin | |
| Chez Paul | Raspberry Vinaigrette | Jan Michel Belin | |
| Chico's Cantina | Broiled Chicken on Angel Hair Pasta | Hale Lake | |
| Chico's Cantina | Carnitas | Hale Lake | |
| Chico's Cantina | Cajun Shrimp | Hale Lake | |
| Chuck's Steak House | Kalbi Marinade | Jimmy Wallace | |
| Chuck's Steak House | Papaya Seed Dressing | Jimmy Wallace | |
| Chuck's Steak House | Alfredo Sauce | Jimmy Wallace | |
| Chuck's Steak House | Teri Sauce | Jimmy Wallace | |
| Chuck's Steak House | BTL Soup | Jimmy Wallace | |
| Chuck's Steak House | Sesame Chicken Salad | Jimmy Wallace | |
| Erik's Food Grotto | Honey Macadamia Nut Dressing | Greg Lalugan | |
| Erik's Food Grotto | Cajun Spice | Greg Lalugan | |
| Erik's Food Grotto | Green Pepper-Corn Mushroom Sauce | Greg Lalugan | |
| Erik's Food Grotto | Bouillabaise | Greg Lalugan | |
| Gerard's | Gerard's Waffles | Gerard | |
| Gerard's | Calamari w/Wine & Ginger | Gerard | |
| Gerard's | Pan Bagna | Gerard | |
| Gerard's | Stuffed Maui Onions | Gerard | |
| Gerard's | Braised Top Sirloin w/Kula Potatoes | Gerard | |
| Restaurant | Recipe | Chef | Resort |
| Gerard's | Pineapple Flambé | Gerard | |

| | | | |
|-----------------|--|-------------------|-----------------------|
| The Grill | Coconut Parfait w/Tropical Fruit Lumpia | Patrick Callarec | The Ritz-Carlton |
| The Grill | White Chocolate Cheesecake w/Macadamia Nut Crust | Patrick Callarec | The Ritz-Carlton |
| The Grill | Seared Kahuku Prawns | Patrick Callarec | The Ritz-Carlton |
| The Grill | Island Seafood Chowder | Patrick Callarec | The Ritz-Carlton |
| The Grill | Rack of Lamb w/Paniolo Barbecue Sauce | Patrick Callarec | The Ritz-Carlton |
| The Grill | Steamed Onaga w/Sesame Oil & Cilantro | Patrick Callarec | The Ritz-Carlton |
| Hakone | Bonito Stock | Masato Toida | Maui Prince Hotel |
| Hakone | Tuna Otoshi | Masato Toida | Maui Prince Hotel |
| Hakone | Sashimi | Masato Toida | Maui Prince Hotel |
| Hakone | Suimono | Masato Toida | Maui Prince Hotel |
| Hakone | Nimono-Nishime | Masato Toida | Maui Prince Hotel |
| Hakone | Yakomono | Masato Toida | Maui Prince Hotel |
| Hakone | Tempura | Masato Toida | Maui Prince Hotel |
| Hakone | Sumomono Salad | Masato Toida | Maui Prince Hotel |
| Hakone | Miso Soup | Masato Toida | Maui Prince Hotel |
| Hakone | Sushi | Masato Toida | Maui Prince Hotel |
| Hakone | Tekka-Maka | Masato Toida | Maui Prince Hotel |
| Hakone | Kyuri-Maki | Masato Toida | Maui Prince Hotel |
| Hula Moons | Berry Soup | Roland Scherer | Maui Inter-Continenta |
| Hula Moons | Ahi Caballeros | Roland Scherer | Maui Inter-Continenta |
| Hula Moons | Ohjoy's Steamed Seafood Basket | Roland Scherer | Maui Inter-Continenta |
| Hula Moons | Gingerbread Parfait | Roland Scherer | Maui Inter-Continenta |
| Hula Moons | Apple Sabeyon | Roland Scherer | Maui Inter-Continenta |
| La Bahia | Chili Verde | Heinz Gerner | |
| La Bahia | Guacamole | Heinz Gerner | |
| La Bahia | Ceviche | Heinz Gerner | |
| La Bahia | Spanish Rice | Heinz Gerner | |
| La Bahia | Chile Rellenos | Heinz Gerner | |
| La Bahia | Albondigas (Meat Balls) | Heinz Gerner | |
| La Bahia | Rancho Sauce | Heinz Gerner | |
| La Bahia | Mild Verde Sauce | Heinz Gerner | |
| Lahaina Coolers | Pesto | Nickolai Mathison | |
| Lahaina Coolers | Shrimp Pesto Linguini | Nicholai Mathison | |
| Lahaina Coolers | Papaya Seed Salad Dressing | Nicholai Mathison | |
| Lahaina Coolers | Chocolate Taco | Nicholai Mathison | |
| Lahaina Coolers | Fruit Salsa | Nicholai Mathison | |
| Lahaina Coolers | Seafood Pizza | Nicholai Mathison | |
| Lahaina Coolers | Evil Jungle Pizza | Nicholai Mathison | |
| Lahaina Coolers | Peanut Sauce | Nicholai Mathison | |
| Longhi's | Macadamia Nut Pie | Bob Longhi | |
| Longhi's | Longhi's Salad Dressing | Bob Longhi | |
| Longhi's | Prawns Amaretto | Bob Longhi | |
| Longhi's | Shrimp Longhi | Bob Longhi | |
| Longhi's | Chicken Marsala | Bob Longhi | |
| Longhi's | Ahi Torino | Bob Longhi | |
| Longhi's | Pizza Bread | Randolph Ortega | |
| Longhi's | Jalapeno Bread | Randolph Ortega | |
| Longhi's | Coconut Cream Pie | Randolph Ortega | |
| Nanatomi | Kaorage Chicken | Masa Hatori | |
| Nanatomi | Sukyaki | Masa Hatori | |
| Nanatomi | Sukyaki Sauce | Masa Hatori | |
| Nanatomi | Shrimp & Vegetables Tempura | Masa Hatori | |
| Nanatomi | Tempura Batter | Masa Hatori | |
| Nanatomi | Tempura Sauce | Masa Hatori | |
| Nanatomi | Agedashi Tofu | Masa Hatori | |
| Nanatomi | Sushi-Cucumber & Tuna Roll | Masa Hatori | |

Restaurant

Recipe

Chef

Resort

| | | | |
|-------|-----------------------------|------------------|---------------------|
| Nikko | Mustard Seed Salsa Dressing | Walter Kaneshiro | Maui Marriott Hotel |
| Nikko | Shrimp Tempura | Walter Kaneshiro | Maui Marriott Hotel |
| Nikko | Tempura Batter | Walter Kaneshiro | Maui Marriott Hotel |
| Nikko | Tensuyu Sauce | Walter Kaneshiro | Maui Marriott Hotel |

| | | | |
|---------------------|---|-------------------|---------------------|
| Old Lahaina Café | Chicken Pua Mana | Michael Ducheneau | |
| Old Lahaina Café | Uku w/Papaya Ginger Sauce | Michael Ducheneau | |
| Old Lahaina Café | Prawns w/Shitake and Snow Peas | Michael Ducheneau | |
| Old Lahaina Café | Coco Prawns w/Mango Chutney Mustard | Micheal Ducheneau | |
| Old Lahaina Café | Mango Chutney Mustard Sauce | Michael Ducheneau | |
| Old Lahaina Café | Lomi Lomi Salmon | Michael Ducheneau | |
| Old Lahaina Café | Hawaiian Prawns | Michael Ducheneau | |
| Pacific Grill | Pheasant Terrine | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Sizzling Whole Onaga | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Fried Ginger Garnish | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Tempura Batter | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Stir-Fry Vegetables | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Pacific Spiney Lobster Gaspacho | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Lime Cilantro Salad Dressing | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Wok Fried Duck w/Three Mushrooms | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Cilantro & Szechwan Pancakes | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Poached Nashi Pears in Chardonnay & Merlot Wine | Rene Bajeux | Four Seasons Resort |
| Pacific Grill | Ginger Ice Cream | Rene Bejeux | Four Seasons Resort |
| Pacific Grill | Pear Sorbet | Rene Bejeux | Four Seasons Resort |
| Pacific Grill | Orange Cookie | Rene Bejeux | Four Seasons Resort |
| The Pineapple Grill | Ahi Poke Tacos | Ryan Luckey | |
| The Pineapple Grill | Avocado Puree | Ryan Luckey | |
| The Pineapple Grill | Inamona Jus | Ryan Luckey | |
| The Pineapple Grill | Slaw Mix | Ryan Luckey | |
| The Pineapple Grill | Lomi Lomi Tomato | Ryan Luckey | |
| The Pineapple Grill | Sake Soy Grilled Mahi-Mahi, Truffle | Ryan Luckey | |
| | Waipoli Watercress and Edemame, Carrot-Ginger Emulsion, Griddled Gold Potato | | |
| The Pineapple Grill | Honey Truffle Vinaigrette | Ryan Luckey | |
| The Pineapple Grill | Carrot Ginger Emulsion | Ryan Luckey | |
| The Pineapple Grill | Sake Soy Marinade | Ryan Luckey | |
| The Pineapple Grill | Asian Braised Short Ribs | Ryan Luckey | |
| The Pineapple Grill | Maui Gold Pineapple Fried Rice, Portugese Sausage and Wild Mexican White Jumbo Prawns | Ryan Luckey | |
| The Pineapple Grill | Pineapple Fried Rice | Ryan Luckey | |
| The Pineapple Grill | Wasabi Pea and Pistachio Crusted Ahi | Ryan Luckey | |
| | Coconut Scented Black Forbidden Rice and Hamakua Mushrooms | | |
| The Pineapple Grill | Ahi Steak | Ryan Luckey | |
| The Pineapple Grill | Wasabi Ginger Beurre Blanc | Ryan Luckey | |
| The Pineapple Grill | Wasabi Pea and Pistachio Crust | Ryan Luckey | |
| The Pineapple Grill | Maui Gold Pineapple Upside Down Cake | Ryan Luckey | |
| The Pineapple Grill | Dark Rum Sauce | Ryan Luckey | |
| Prince Court | Layered Chocolate & Pear Mousse Cake | Doug Connor | Maui Prince Hotel |
| Prince Court | Chocolate Macadamia Nut Brittle Flan | Doug Connor | Maui Prince Hotel |
| Prince Court | Caramelized Macadamia Nuts | Doug Connor | Maui Prince Hotel |
| Prince Court | Chocolate Layer | Doug Connor | Maui Prince Hotel |
| Prince Court | Banana Mousse | Doug Connor | Maui Prince Hotel |
| Prince Court | Seared Ahi w/Cucumber & Mint Salsa | Corey Waite | Maui Prince Hotel |
| Prince Court | Blackened Spice | Corey Waite | Maui Prince Hotel |
| Prince Court | Cucumber Salsa | Corey Waite | Maui Prince Hotel |
| Prince Court | Kona Salmon | Roger Dikon | Maui Prince Hotel |
| Prince Court | Tomato Infused Oil | Corey Waite | Maui Prince Hotel |
| Prince Court | Papaya Lychee Salsa | Corey Waite | Maui Prince Hotel |
| Restaurant | Recipe | Chef | Resort |
| Prince Court | Lobster Napoleon | Corey Waite | Maui Prince Hotel |
| Prince Court | Roasted Red Pepper Sauce | Corey Waite | Maui Prince Hotel |
| Prince Court | Wasabi Sauce | Corey Waite | Maui Prince Hotel |
| Prince Court | Prince Court Clambake | Roger Dikon | Maui Prince Hotel |
| Prince Court | Confit of Duck | Roger Dikon | Maui Prince Hotel |
| Prince Court | Duke Consomme | Roger Dikon | Maui Prince Hotel |
| Prince Court | Mesclun Greens Salad | Roger Dikon | Maui Prince Hotel |

Contributors Index, Volume 2

| Restaurant | Recipe | Chef | Resort |
|-------------------------|---|---------------|---------------------|
| Avalon | Seared Sashimi | Mark Ellman | |
| Avalon | Shrimp and Green Papaya Salad | Mark Ellman | |
| Avalon | Mahi Mahi Thai Style | Mark Ellman | |
| Avalon | Prawns w/Garlic Black Bean Sauce | Mark Ellman | |
| Avalon | Lemongrass Chicken | Mark Ellman | |
| Avalon | Wok Fried Opakapaka w/Spicey Black Bean Sauce | Mark Ellman | |
| Benihana | Benihana Steak | Richie Ogura | |
| Benihana | Benihana Chicken | Richie Ogura | |
| Benihana | Benihana Shrimp | Richie Ogura | |
| Benihana | Benihana Salad Dressing | Richie Ogura | |
| Benihana | Benihana Magic Mustard Sauce | Richie Ogura | |
| Benihana | Benihana Ginger Sauce | Richie Ogura | |
| Café Kiowai | Beef Kiowai | Curtis Hintz | Maui Prince Hotel |
| Café Kiowai | Vietnamese Sauce | Peter Bach | Maui Prince Hotel |
| Café Kiowai | Fruit Tart & Pastry Cream | Doug Connor | Maui Prince Hotel |
| Café Kiowai | Dough for Fruit Tart | Doug Connor | Maui Prince Hotel |
| Casanova's | Omllette w/Brie Cheese and Sun Dried Tomatoes | Scott Wilder | |
| Casanova's | Penne a la Putta Nesca | Scott Wilder | |
| Casanova's | Almond Mushroom Pate | Scott Wilder | |
| Casanova's | Carpaccio di Presco Fresco | Scott Wilder | |
| Casanova's | Cicoria con le Pere | Scott Wilder | |
| Casanova's | Far Falle con l'Anatra | Scott Wilder | |
| Casanova's | Pesce Spada Alla Sicilia Na | Scott Wilder | |
| Casanova's | Tiramisu | Scott Wilder | |
| Casanova's | Cream of tomato basil | Scott Wilder | |
| The Chart House Lahaina | Bleu Cheese Salad Dressing | Cappy Sheeley | |
| The Chart House Lahaina | Herb Grill Butter | Cappy Sheeley | |
| The Chart House Lahaina | Mud Pie | Cappy Sheeley | |
| The Chart House Lahaina | Chart House Lau Lau | Cappy Sheeley | |
| The Chart House Lahaina | Poke Marinade | Cappy Sheeley | |
| The Chart House Lahaina | Hawaiian Ginger Butter | Cappy Sheeley | |
| The Chart House Lahaina | Tropical Fruit Salsa | Cappy Sheeley | |
| David Paul's | Chocolate Pate w/Crème Anglaise | David Paul | |
| David Paul's | Fried Maki Sushi | David Paul | |
| David Paul's | Sesame Plum Sauce | David Paul | |
| David Paul's | Ginger Chips | David Paul | |
| David Paul's | Cioppino Seafood Appetizer (Soup) | David Paul | |
| David Paul's | Goat Cheese Salad | David Paul | |
| David Paul's | Southwestern Vinaigrette | David Paul | |
| David Paul's | Kona Coffee Roasted Rack of Lamb | David Paul | |
| David Paul's | Crab Cakes | David Paul | |
| David Paul's | Sesame Dijon Sauce | David Paul | |
| David Paul's | Avocado Relish | David Paul | |
| Discovery Room | Kula Custard w/Lychee Poha Berry | Bryan Ashlock | Sheraton Maui Hotel |
| Discovery Room | Grilled Ahi Salad in Taro Puff | Bryan Ashlock | Sheraton Maui Hotel |
| Discovery Room | Mrs. Ashlock's Macadamia Nut Tarts | Bryan Ashlock | Sheraton Maui Hotel |
| Discovery Room | Waiu o Manu Kuleki | Bryan Ashlock | Sheraton Maui Hotel |
| Discovery Room | (Roulade of Turkey & Mac Nut Dressing) | Bryan Ashlock | Sheraton Maui Hotel |
| Ferrari's | Chicken Saltimbocca | Mark Hoyt | |
| Ferrari's | Mushroom Duxell | Mark Hoyt | |
| Ferrari's | Seared Ahi | Mark Hoyt | |
| Restaurant | Recipe | Chef | Resort |
| Ferrari's | Vinaigrette | Mark Hoyt | |

| | | | |
|--|--|--|--|
| Ferrari's Ferrari's | Tomatoes w/Herbs Gallino Marinade | Mark Hoyt Mark Hoyt | |
| Haliimaile General Store Haliimaile General Store | Blackened Sashimi Fresh Mahi Mahi w/Lemmon Caper Butter Sauce | Beverly Gannon Beverly Gannon | |
| Haliimaile General Store Haliimaile General Store | Bow Tie Pasta Salad Hawaiian Spiny Lobster with Cilantro Pesto Cream | Beverly Gannon Beverly Gannon | |
| Haliimaile General Store | Teresa Gannon's Pina Colada Cheesecake | Beverly Gannon | |
| Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room | Spa Pizza Artichokes w/Aioli Leek & Potato Soup w/Chives Italian Salad Spa Vinaigrette Fresh Herb & Garlic Dressing Cold Herbed Pasta Salad Mahi Mahi Pulehu Fried Ehu w/Local Sauce Keawe Grilled Veal Chop w/Shiitake Mushrooms, Sweet Pepper, Maui Onion Relish | Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner Werner W. Boettner | Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel Hana Hotel |
| Hotel Hana Dining Room Hotel Hana Dining Room Hotel Hana Dining Room | Sashimi Ginger Caramel Custard Poho'le Fern Salad w/Oriental Sesame Dressing | Werner W. Boettner Werner W. Boettner Werner W. Boettner | Hana Hotel Hana Hotel Hana Hotel |
| Hotel Hana Dining Room | Shrimp Yakitori w/Shredded Daikon & Teriyaki Sauce | Werner W. Boettner | Hana Hotel |
| J.J.'s J.J.'s J.J.'s J.J.'s J.J.'s | Roast Lamb a la J.J.'s Onaga Beurre Blanc Pork di Jamaize Steve's Shoyu Chicken J.J.'s Artichoke | Steve Smith Steve Smith Steve Smith Steve Smith Steve Smith | |
| Kapalua Grill & Bar | Grilled Citrus Chicken w/ Tropical Island Salsa | Hale Lake | |
| Kapalua Grill & Bar Kapalua Grill & Bar Kapalua Grill & Bar Kapalua Grill & Bar Kapalua Grill & Bar Kapalua Grill & Bar | Citrus Marinade Tropical Island Salsa Grilled A'u Roasted Garlic Crepe Batter Red Bell Pepper Sauce | Hale Lake Hale Lake Hale Lake Hale Lake Hale Lake Hale Lake | |
| Kimo's Kimo's Kimo's Kimo's Kimo's | Kimo's Hula Pie Fresh Opaka Opaka Bercy Butter Teriyaki Sauce Tropical Island Salsa | Hale Lake Hale Lake Hale Lake Hale Lake Hale Lake | |
| Lahaina Fish Co. Lahaina Fish Co. Lahaina Fish Co. | Shrimp Salvador Steamed Manila Clams Seafood Stuffed Fresh Hawaiian Mahimahi | Keith Salvador Keith Salvador Keith Salvador | |
| The Lodge At Koele The Lodge At Koele The Lodge At Koele | Breakfast Bread Pudding Ginger Coconut Cream Brulee Grilled Ono, Fig & Papaya Relish on Baby Field Greens | Darin Shultz Darin Shultz Darin Shultz | The Lodge at Koele The Lodge at Koele The Lodge at Koele |
| The Lodge At Koele The Lodge At Koele | Avocado Ketchup Tapioca Coconut Custard w/Lana'i Pineapple Chutney | Darin Shultz Darin Shultz | The Lodge at Koele The Lodge at Koele |
| The Lodge At Koele | Prawn and Coconut Bisque | Darin Shultz | The Lodge at Koele |

| Restaurant | Recipe | Chef | Resort |
|------------------------|--|---------------|--------------------|
| The Lodge At Koele | Sesame Crusted Ono w/Somen Noodles and Green Papaya Salad | Darin Shultz | The Lodge at Koele |
| Luigi's Pasta Pizzeria | Shrimp Scampi Over Linguine | Luciano Zanon | |

| | | | |
|------------------------|---------------------------------------|------------------------|----------------------|
| Luigi's Pasta Pizzeria | Bolognese Sauce Over Spaghetti | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Garlic Fried Ravioli | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Marinara Sauce and Spaghetti | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Seafood Stuffed Mushrooms | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Chicken Parmesan | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Calamari Luigi | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Shrimp Marinara | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Grilled Italian Sausage | Luciano Zanon | |
| Luigi's Pasta Pizzeria | New York Steak Luigi | Luciano Zanon | |
| Luigi's Pasta Pizzeria | Pasta Salad | Luciano Zanon | |
| Moose Mcgillicuddy's | Banana Muffin Mix | John Pope | |
| Moose Mcgillicuddy's | Fried Rice | John Pope | |
| Moose Mcgillicuddy's | Salsa | John Pope | |
| Moose Mcgillicuddy's | Teriyaki Sauce | John Pope | |
| Moose Mcgillicuddy's | Port Bean Soup | John Pope | |
| Moose Mcgillicuddy's | Green Tomato Salsa | John Pope | |
| Moose Mcgillicuddy's | Country Scrambled Eggs | John Pope | |
| Orient Express | Sweet & Sour Sauce | Nita Oeyen | Napili Shores Resort |
| Orient Express | Spring Rolls | Nita Oeyen | Napili Shores Resort |
| Orient Express | Coconut Chicken Soup | Nita Oeyen | Napili Shores Resort |
| Orient Express | Saté Sauce | Nita Oeyes | Napili Shores Resort |
| Penne Pasta Café | Choc Pot | Mark Ellman/Juan Gomez | |
| Penne Pasta Café | Meatballs | Mark Ellman/Juan Gomez | |
| Penne Pasta Café | Pomodoro | Mark Ellman/Juan Gomez | |
| Penne Pasta Café | Red Onion Dijon Vinaigrette | Mark Ellman/Juan Gomez | |
| The Pineapple Grill | Ahi Poke Tacos | Ryan Luckey | |
| The Pineapple Grill | Avocado Puree | Ryan Luckey | |
| The Pineapple Grill | Inamona Jus | Ryan Luckey | |
| The Plantation House | Duck Under the Influence | Alex Stanislav | |
| The Plantation House | Potato Pancakes | Alex Stanislav | |
| The Plantation House | Portuguese Bean Soup | Alex Stanislav | |
| The Plantation House | Peppercorn Mayonnaise | Alex Stanislav | |
| The Plantation House | Fresh Island Salsa | Alex Stanislav | |
| The Plantation House | Crab Cakes | Alex Stanislav | |
| The Plantation House | Mediterranean Salad | Alex Stanislav | |
| Seasons | Pan Fried Opakapaka w/ Braised Fennel | Rene Bajoux | Four Seasons Resort |
| Seasons | Apple Curry Sauce | Rene Bajoux | Four Seasons Resort |
| Seasons | Seasons Iced Tea | Rene Bajoux | Four Seasons Resort |
| Seasons | Seasons Rack of Lamb | Rene Bajoux | Four Seasons Resort |
| Seasons | Rosemary Sauce | Rene Bajoux | Four Seasons Resort |
| Seasons | Maui Onion Tartlet | Rene Bajoux | Four Seasons Resort |
| Seasons | Papaya Salsa | Rene Bajoux | Four Seasons Resort |
| Seasons | Opakapaka in Cornmeal Crust | Rene Bajoux | Four Seasons Resort |
| Tasca | Tasca Ceviche | Richard Gaglaridi | |
| Tasca | Tasca Prawns Mediterranean | Richard Gaglaridi | |
| Tasca | Greek Chicken Piquante Sauce | Richard Gaglaridi | |
| Tasca | Hawaiian Baked Brie | Richard Gaglaridi | |
| Tasca | Ahi Tasca Salsa | Richard Gaglaridi | |
| Thai Chef | Green Papaya Salad | Vong Chankshamany | |
| Thai Chef | Tom Yum Shrimp Soup | Vong Chankshamany | |
| Thai Chef | Thai Red Curry Chicken | Vong Chankshamany | |
| Restaurant | Recipe | Chef | Resort |
| Thai Chef | Pad Thai Noodles | Vong Chankshamany | |
| Thai Chef | Shrimp Garlic Vegetables | Vong Chankshamany | |
| Thai Chef | Thai Chili Beef | Vong Chankshamany | |

Contributors Index Volume 3

| Restaurant | Recipe | Chef | Resort |
|------------------------|--|------------------|----------------------|
| The Banyan Tree | Italian Olive Bread | Patrick Callarec | The Ritz-Carlton |
| The Banyan Tree | Mango Mousse Timble w/Strawberry | Patrick Callarec | The Ritz-Carlton |
| The Banyan Tree | Tiramisu | Patrick Callarec | The Ritz-Carlton |
| The Banyan Tree | Eggplant Timble w/Goat Cheese | Patrick Callarec | The Ritz-Carlton |
| The Banyan Tree | Pacific Seafood Gazpacho | Patrick Callarec | The Ritz-Carlton |
| The Banyan Tree | Molokai Lime Tart | Patrick Callarec | The Ritz-Carlton |
| Carelli's on the Beach | Facaccia Bread | Tony Habib | |
| Carelli's on the Beach | Carelli's Vongole Sauce and Pasta | Tony Habib | |
| Carelli's on the Beach | Fresh Seared Hawaiian Ahi Sorrentine w/Caper Ailoi | Tony Habib | |
| Carelli's on the Beach | Cajun Seasoning Mix | Tony Habib | |
| Carelli's on the Beach | Radaitone of Maine Lobster in a Saffron Sauce | Tony Habib | |
| Carelli's on the Beach | Tiramisu | Tony Habib | |
| China Boat | Spinach & Bean Curd Soup | Peter Hong | |
| China Boat | Mongolian Beef | Peter Hong | |
| China Boat | Szechwan Spiced Pork | Peter Hong | |
| China Boat | Lemon Chicken | Peter Hong | |
| China Boat | Hot Braised Shrimp | Peter Hong | |
| China Boat | Sweet and Sour Mahi Mahi Fish Roll | Peter Hong | |
| China Boat | Hot Appetizers Minced Chicken | Peter Hong | |
| Chopstix | Szechwan Pepper Filet | Eduard Gerhart | Royal Lahaina Resort |
| Chopstix | Nutty Chicken | Eduard Gerhart | Royal Lahaina Resort |
| Chopstix | Mushroom Beef in Oyster Sauce | Eduard Gerhart | Royal Lahaina Resort |
| Chopstix | Beef/Vegetables | Eduard Gerhart | Royal Lahaina Resort |
| Chopstix | Eight Treasures Lo Mein | Eduard Gerhart | Royal Lahaina Resort |
| Chopstix | Szechwan Eggplant and Tofu | Eduard Gerhart | Royal Lahaina Resort |
| Cooks At The Beach | Smoked Goose on Autumn Greens & Fresh Cranberry Relish | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Cranberry Relish | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Marinated Chicken Breast on Oriental Vegetables | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Linguini Nicoise w/Seared Ahi | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Steamed Clams in Herb Butter Broth | James E. Reaux | The Westin Maui |
| Cooks At The Beach | South Pacific Seafood and Tomato Chowder | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Pesto Fettucine and Drunken Shrimp | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Hot Layered Crabmeat Dip | James E. Reaux | The Westin Maui |
| Cooks At The Beach | Scampi Marinara | James E. Reaux | The Westin Maui |
| El Crab Catcher | Crab Stuffed Mushrooms | Ryan Brooks | |
| El Crab Catcher | Crab Catcher Sandwich | Ryan Brooks | |
| El Crab Catcher | Crab Cakes | Ryan Brooks | |
| El Crab Catcher | Chocolate Mousse | Ryan Brooks | |
| El Crab Catcher | Crab Bisque | Ryan Brooks | |
| The Garden Restaurant | Seared Ahi w/Angel Hair Pasta Mediterranean | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Atlantic Lobster Grilled w/Mustard Butter | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Charbroiled Lamb Kabob w/Red Onions And Tabouleh Salad | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Chocolate Moose Petit Fours | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Cottage Cheese Yogurt Dressing | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Seafood Fettucine w/Jalapeño Jack Cream | Michael Young | Kapalua Bay Hotel |
| The Garden Restaurant | Barbeque Shrimp | Michael Young | Kapalua Bay Hotel |
| Restaurant | Recipe | Chef | Resort |
| The Garden Restaurant | Spiked Shrimp w/Pesto Fettucine | Michael Young | Kapalua Bay Hotel |

| | | | |
|-------------------------|---|----------------|-----------------------|
| The Garden Restaurant | Maui Wowie Style Seafood Gumbo | Michael Young | Kapalua Bay Hotel |
| Grand Dining Room | Tuna Carpaccio | Michael Cech | Grand Hyatt Wailea |
| Grand Dining Room | Grilled Mahi Mahi w/Lentils | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Spinach Salad w/Sesame and Goat Cheese | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Duck Confit | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Crab Cakes w/Mango Remoulade | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Baked Salmon | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Mango Remoulade | Michael Cheh | Grand Hyatt Wailea |
| Grand Dining Room | Lemon Aloi | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Stir-Fried Humu Rice | Michael Cech | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Lili (Passion Fruit) Chiffon Pie | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Tropical Fruit Romanoff | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Shrimp Fritters Humuhumu | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Spicy Remoulade | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Crisy Asian Squid | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Squid Sauce | Michael Cheh | Grand Hyatt Wailea |
| Humuhumunukunukuapapa's | Roasted Red Pepper Bisque w/Scallop Croutons | Michael Cheh | Grand Hyatt Wailea |
| Island Fish House | Fish w/Champagne Sauce | Mark Glover | |
| Island Fish House | Avocado Papaya Seed Salad Dressing | Mark Glover | |
| Island Fish House | Macadamia Nut Carrots | Jeff Wallace | |
| Island Fish House | Scallop Sherry | Jeff Wallace | |
| Island Fish House | Sesame Chicken | Jeff Wallace | |
| Island Fish House | Scampi | Jeff Wallace | |
| Kihei Prime Rib | Famous Caesar's Salad Dressing | Lance Dye | |
| Kihei Prime Rib | Famous Clam Chowder | Lance Dye | |
| Kula Lodge | Portugese Bean Soup | Bryce Simms | Kula Lodge |
| Kula Lodge | Prawns Molokini | Bryce Simms | Kula Lodge |
| Kula Lodge | Baked Kula Lodge Artichoke | Bryce Simms | Kula Lodge |
| Kula Lodge | Carpetbagger Rib eye Steak | Bryce Simms | Kula Lodge |
| Kula Lodge | Chocolate Mousse Éclair | Bryce Simms | Kula Lodge |
| Kula Lodge | Saute Eggplant-Marsala | Bryce Simms | Kula Lodge |
| Kula Lodge | Angel Hair Pasta w/Fresh Garden Spices, Red Bell Pepper and Fresh Mushrooms | Bryce Simms | Kula Lodge |
| Lanai Terrace | Cannoli Tessina | Roland Scherer | Maui Inter-Continenta |
| Lanai Terrace | Stir-Fry Scallops w/Snow Peas and Black Beans | Roland Scherer | Maui Inter-Continenta |
| Lanai Terrace | Stir-Fry Chicken and Shrimp Nuggets w/Crispy Vegetables | Roland Scherer | Maui Inter-Continenta |
| Lanai Terrace | Creamy Pesto Sauce | Roland Scherer | Maui Inter-Continenta |
| Leilani's on the Beach | Baby Back Pork Ribs | Hale Lake | |
| Leilani's on the Beach | Malaysian Shrimp | Hale Lake | |
| Leilani's on the Beach | Stir-Fry Chicken Cashew | Hale Lake | |
| Lokelani | Three Onion & Three Cheese Soup | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Grilled Mahi Mahi | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Sweet Red Onion | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Pineapple Papaya Salsa | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Fresh Basic Dijon Mayonnaise | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Lemon Butter | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Blackened Ahi | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Pan Fried Opakapaka | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Fresh Herb Caper and Chardonnay Butter Sauce | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Asian Shrimp w/Sweet Thai Red Curry Sauce | Lou Trope | Maui Marriott Hotel |
| Restaurant | Recipe | Chef | Resort |
| Lokelani | Glass Noodles | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Hawaiian Lobster Salad | Lou Trope | Maui Marriott Hotel |
| Lokelani | Papaya Dressing | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Tempura Soft Shell Crab w/Charred | Scott Sibley | Maui Marriott Hotel |

| | | | |
|----------|--|--------------|---------------------|
| Lokelani | Eggplant Salad | Lou Trope | Maui Marriott Hotel |
| Lokelani | Garlic Maui Onion Tomato Soup | Lou Trope | Maui Marriott Hotel |
| Lokelani | Pan Seared Opakapaka Over Spicy Wilted Greens | | |
| Lokelani | Greens Mixture | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Lemon Sauce | Lou Trope | Maui Marriott Hotel |
| Lokelani | Grilled Sea Scallops Over Baby Spinach w/Honey Herb Vinaigrette | Lou Trope | Maui Marriott Hotel |
| Lokelani | Shutome w/Grilled Japanese Eggplant and Tahiti Butter Sauce | Lou Trope | Maui Marriott Hotel |
| Lokelani | Cucumber Garnish | Lou Trope | Maui Marriott Hotel |
| Lokelani | Ahi Capriccio w/Basil Infused Vinaigrette and Roast Pepper Vinaigrette | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Rack of Lam w/Grilled Shitake Mushroom salad w/ Cabernet Demi | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Blackening Mix | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Grilled Swordfish Over Rustic Bean Relish w/Cilantro Lime Sauce | Lou Trope | Maui Marriott Hotel |
| Lokelani | Wild Field Greens w/ Julienne Duck And Blackberry Herb Vinaigrette | Scott Sibley | Maui Marriott Hotel |
| Lokelani | Hawaiian Cured Salmon w/Cucumber Basil Relish | Lou Trope | Maui Marriott Hotel |
| Lokelani | Sa Teh Chicken w/Peanut Sauce Pickled Cucumber & Black Bean Relish | Scott Sibley | Maui Marriott Hotel |

| | | | |
|-----------------------------------|----------------------------------|-----------|--|
| The Maalaea Waterfront Restaurant | Waterfront's Kona Salmon Gravlax | Ron Smith | |
| The Maalaea Waterfront Restaurant | Cold Seafood Cocktail Sauce | Ron Smith | |
| The Maalaea Waterfront Restaurant | Alaskan King Crab Stuffing | Ron Smith | |
| The Maalaea Waterfront Restaurant | Maui Onion Salad Dressing | Ron Smith | |
| The Maalaea Waterfront Restaurant | Cioppino | Ron Smith | |

| | | | |
|-----------|--|-----------|----------------|
| Maui Rose | Warm Vegetable Salad w/Truffle Vinaigrette | Rey Baysa | Embassy Suites |
| Maui Rose | Beef Tenderloin w/Pommery Mustard Sauce | Rey Baysa | Embassy Suites |
| Maui Rose | Marinade for Chicken | Rey Baysa | Embassy Suites |
| Maui Rose | Cajun Spiced Ahi w/ Wasabi & Ginger Buerre Blanc | Rey Baysa | Embassy Suites |
| Maui Rose | Wasabi & Ginger Buerre Blanc | Rey Baysa | Embassy Suites |
| Maui Rose | Ginger & Chive Butter Sauce | Rey Baysa | Embassy Suites |
| Maui Rose | Veal Roulade | Rey Baysa | Embassy Suites |
| Maui Rose | Mushroom Duxelle | Rey Baysa | Embassy Suites |

| | | | |
|---------------|---------------------|---------------|--|
| Ocean Terrace | Cobb Salad | Victor Nelson | |
| Ocean Terrace | Eggs Benedict | Victor Nelson | |
| Ocean Terrace | Fish w/Orange Sauce | Victor Nelson | |
| Ocean Terrace | Orange Sauce | Victor Nelson | |

| | | | |
|------------|--|----------------|---------------------|
| Palm Court | Prawns & Black Bean Sauce w/Nori Linguini | Rene Bejeux | Four Seasons Resort |
| Palm Court | Black Bean Sauce | Rene Bejeux | Four Seasons Resort |
| Palm Court | Chilled Cajon Ahi w/Kula Lime & Scallion Aioli | Rene Bejeux | Four Seasons Resort |
| Palm Court | Kula Lime Scallion Aioli | Rene Bejeux | Four Seasons Resort |
| Palm Court | Five Spice Crab Cakes | Rene Bejeux | Four Seasons Resort |
| Palm Court | Scallion Ginger Mayonnaise | Michel Tincard | Stouffer Room |

| | | | |
|------------------|--|------------|-------------------|
| The Pool Terrace | Vegetable Pizza | Henry Clay | Kapalua Bay Hotel |
| The Pool Terrace | Pizza Shell | Henry Clay | Kapalua Bay Hotel |
| The Pool Terrace | Coconut Prawns w/Orange Horse-Radish Sauce | Henry Clay | Kapalua Bay Hotel |

| | | | |
|-------------------|---------------|-------------|---------------|
| Restaurant | Recipe | Chef | Resort |
|-------------------|---------------|-------------|---------------|

| | | | |
|------------------|-------------------------|------------|-------------------|
| The Pool Terrace | Saffron Seafood Soup | Henry Clay | Kapalua Bay Hotel |
| The Pool Terrace | Fish Soup Stock Saffron | Henry Clay | Kapalua Bay Hotel |
| The Pool Terrace | Rouille | Henry Clay | Kapalua Bay Hotel |

| | | | |
|--------------------------|---|---------------|--|
| Roy's Kahana Grill & Bar | Blackened Ahi in Mustard Soy Butter Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Lemongrass Swordfish with Thai | David Arbella | |

| | | | |
|--------------------------|---|------------------|------------------|
| Roy's Kahana Grill & Bar | Butter Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Blackened Spice | David Arbella | |
| Roy's Kahana Grill & Bar | Mustard Soy Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | White Butter Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Lemongrass Crust | David Arbella | |
| Roy's Kahana Grill & Bar | Beurre Blanc | David Arbella | |
| Roy's Kahana Grill & Bar | Sate Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Chocolate Macadamia Nut Tart | David Arbella | |
| Roy's Kahana Grill & Bar | Crispy Triangles | David Arbella | |
| Roy's Kahana Grill & Bar | Sweet Orange Chili Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Island Chicken w/Ginger-Lime Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Ginger-Lime Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Stir-Fry | David Arbella | |
| Roy's Kahana Grill & Bar | Crispy Noodle Pancakes | David Arbella | |
| Roy's Kahana Grill & Bar | Grilled Szechwan-Style Baby Back Ribs | David Arbella | |
| Roy's Kahana Grill & Bar | Marinade | David Arbella | |
| Roy's Kahana Grill & Bar | Hoisin Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Grilled Mongolian Lamb w/Thai Curry Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Curry Sauce | David Arbella | |
| Roy's Kahana Grill & Bar | Tropical Mint Chutney | David Arbella | |
| Rusty Harpoon | Scampi Butter | Tony Guerrero | |
| Rusty Harpoon | Onion Ring Batter | Tony Guerrero | |
| Rusty Harpoon | Kalbi Ribs Marinade | Tony Guerrero | |
| Rusty Harpoon | Mrs. Merce's Chocolate Pie | Tony Guerrero | |
| Rusty Harpoon | Onaga Alexander | Tony Guerrero | |
| Rusty Harpoon | Opakapaka Dora | Tony Guerrero | |
| Sound of the Falls | Chocolate Chestnut Feuilleté | James E. Reaux | The Westin Maui |
| Sound of the Falls | Chestnut Cream | James E. Reaux | The Westin Maui |
| Sound of the Falls | Pistachio Sauce | James E. Reaux | The Westin Maui |
| Sound of the Falls | Strawberry Terrine w/White Wine | James E. Reaux | The Westin Maui |
| Sound of the Falls | Ahi Carpaccio w/Wasabi Sabayon | James E. Reaux | The Westin Maui |
| Sound of the Falls | French Snails w/Herbs & Macadamia Nuts | James E. Reaux | The Westin Maui |
| Sound of the Falls | Broiled South Pacific Blue Prawns & Air-Dried Beef | James E. Reaux | The Westin Maui |
| Sound of the Falls | Baked Onaga w/Fennel Dill Potatoes & Seasoned Baby Vegetables | James E. Reaux | The Westin Maui |
| Sound of the Falls | Roast Duckling Steak a'l Orange | James R. Reaux | The Westin Maui |
| Sound of the Falls | Roasted Center Cut Beef Tenderloin w/Bouquetier of Vegetables | James R. Reaux | The Westin Maui |
| The Terrace | Peking Duck w/Oriental Rice & Fresh Plum Sauce | Patrick Callarec | The Ritz-Carlton |
| The Terrace | Spinach Leaves w/Rock Shrimp & Green Beans | Patrick Callarec | The Ritz-Carlton |
| The Terrace | Seared Papio w/Garlic Sauce | Patrick Callarec | The Ritz-Carlton |
| The Terrace | Flourless Chocolate Macadamia Nut Tort | Patrick Callarec | The Ritz-Carlton |
| The Terrace | Wok Seared Ahi | Patrick Callarec | The Ritz-Carlton |
| The Terrace | Dungeness Crab Bisque | Patrick Callarec | The Ritz-Carlton |

