

MENU



20 | 26



C H E F

BRIAN ETHEREDGE



Owner and chef Brian Etheredge has been captivated by the culinary world since he was 13 years old.

Delving into the world of elite restaurants after graduating from the Culinary Institute of America, he arrived in Maui in 1998 where he opened the award-winning restaurant Capische. Starting out with only nine tables, Capische soon expanded to three dining rooms with thirty tables. The restaurant received high recognition and acclaim offering private chefs and on and off premise catering. Capische also provided food service for the beautiful Wailea Hotel in Maui.

During his time on the islands Chef Etheredge has become a leader in shaping the culinary scene across Hawaii and has been an advocate for sustainability before it became an industry norm. Etheredge has been working with the same local farmers for more than 19 years. His relationships with the growers and producers ensure the freshest local ingredients which not only taste better, but help to sustain the environment and support the community. Brian is also a commercial fisherman with the ability and knowledge to handpick the best quality seafood for an exceptional dining experience.

Brian has excelled as both a chef and restaurant owner, winning numerous awards ranging from Maui Chef of the Year to Restaurant of the Year and Most Romantic Restaurant. He is widely acclaimed for his culinary innovations, creative dishes, and welcoming hospitality.

Through Private Maui Chef, Brian provides impeccable, customized private chef services for smaller gatherings. He created Cutting Edge Catering to offer high-end catering services for larger events, offering the same dedication and attention to detail that earned him wide-spread renown at his restaurant Capische.

As a father and chef, Brian Etheredge believes that food is about making memories. His catered events and exquisite culinary masterpieces are accompanied by a full scene-setting so every diner has an experience that lasts far beyond the final bite of dessert.

Menu

STARTERS

Hawaiian Poke Bowl \$12

Hawaiian ahi poke bowl, puffed rice crisp, sesame sambal aioli

Kalua Pork Wonton \$11

Kalua pork wonton with guava rose emulsion and scallion rose salad

Hawaiian Beef Skewer \$12

Hawaiian Rancher's beef, papaya and tomato skewer with cilantro mint citronette

Maui Axis Venison + Papaya \$13

Free range Maui venison loin skewer with Hawaiian chili spiced Papaya and Thai basil

Hamachi Misoyaki Musubi \$12

Hamachi misoyaki musubi with wasabi, sesame rice cake, nori and ocean salad

Hand Rolled Spring Roll \$10

Hand rolled vegetable spring roll with peanut sauce and sweet chili

Local Opihi (Hawaiian Sea Snail) \$14

Sesame scallion butter, ogo, garlic

Char Siu Pork Belly \$12

Char Siu pork belly steamed buns with cilantro mint pesto and pickled vegetables

Portabello Bruschetta \$10

Bruschetta of roasted portabello, rosemary lemon and cashew aioli and baby arugula

Coconut Shrimp \$12

Coconut shrimp with young papaya, cilantro and thai chili

Burrata Crostini \$10

Burrata crostini with fig jam, pickled onions, mustard seed gastrique

Please inquire on how to turn any starter into an amuse bouche

Duck and Cherries \$12

Crispy skin duck breast with cherry, plum and pink peppercorn compote

Eggplant Fennel Flatbread \$10

Fennel flatbread with eggplant caponata and apricot emulsion

Arancini and Tomato Jam \$12

Crispy saffron and cheese arancini with spicy tomato jam

Beef Tenderloin Bruschetta \$14

Beef tenderloin bruschetta, horseradish, radish, capers, basil, brioche toast

Mochiko Chicken Skewers \$11

Mochiko chicken with unagi glaze and miso mustard *upgrade to lobster for \$5 more

Charred Ahi and Shiso \$14

Scorched ahi crudo, kabayaki gel, crispy black tapioca, avocado puree

Shrimp Lettuce Cup \$12

Shrimp lettuce cup with dynamite sauce, carrot daikon slaw, cilantro and lime

Poisson Cru \$12

Polynesian coconut lime ceviche, young papaya, Hawaiian chili, kaffir lime, shiso

Ahi Flatbread \$12

Ahi flatbread with horseradish, capers, basil, cucumber and fennel pollen

Pumpkin Risotto Spoons \$10

Pumpkin risotto spoons with black garlic, truffle and parsley

Menu

STARTERS

Oysters On The 1/2 Shell \$12

Oysters on the 1/2 shell with passion fruit chili mignonette

Pipikaula Flatbread \$12

House cured pipikaula flatbread with edamame puree and sweet chilis

Peruvian Ceviche \$12

Peruvian ceviche on Molokai chip with Kula corn, aji amarillo, cilantro and red onion

Cinnamon Pork Taco \$10

Cinnamon pork taco with blanco diablo hot sauce and cilantro slaw

Chili Rubbed Beef Brisket \$12

Chili rubbed beef brisket taco with avocado, cheese and jicama cilantro slaw

Lobster Risotto Spoons \$14

Lobster risotto spoons with mascarpone, coconut, kaffir lime, lemongrass cashew gremolata

Beet Poke Wonton \$10

Beet poke wonton with sesame, garlic, ginger and scallions

Cauliflower Dynamite Cups \$10

Cauliflower dynamite cups with bib lettuce, tempura cauliflower florets, cilantro carrot slaw and dynamite glaze

Truffled Mushroom Caps \$10

Truffled mushroom caps with cauliflower duxelles, parsnip and herbs

Coconut Risotto Spoons \$10

Coconut risotto spoons with edamame, ginger and toasted coconut

Caprese Skewers \$10

Caprese skewers with coriander balsamic vinaigrette and basil

Mini Chicken and Waffles \$11

Mini chicken and waffles of mochiko chicken, maple bourbon bacon glaze, pumpkin waffle

Fresh Catch Taco \$12

Fresh catch taco with mango jalapeno salsa and cheese

Truffle Mushroom Risotto \$10

Truffle mushroom risotto spoons with parmesan, Maui onions and local mushrooms

B.I. Mushroom Flatbread \$11

Big Island mushroom and fennel flatbread with caramelized Maui onions, vegetables ash, goat cheese and herbs and pomegranate

Ahi Tataki Skewers \$12

Ahi tataki skewers with sesame, mīyo and soy tare

Watermelon Gazpacho \$10

Watermelon gazpacho skewers with sherry vinaigrette, cucumber and feta

Eggplant Misoyaki \$10

Eggplant misoyaki musubi with sesame rice cake, wasabi and seaweed salad

Avocado Toast \$10

Avocado toast with truffle gouda, raisins and pomegranate syrup

Menu

SOUPS

Kula Corn + Truffle \$10

Kula corn and truffle soup with lobster brioche toast

Green Goddess \$10

Chilled melon and cucumber "gazpacho" with Hawaiian chilis, green mango herb salad, coconut ginger crema

Curried Local Pumpkin \$10

Curried local pumpkin and lemongrass stew

SALADS

\$15

Watercress Bouquets

Watercress and summer squash "bouquets" with carrot ginger vinaigrette, beets, tamari roasted cashews

Butter Lettuce

Butter lettuce with avocado honey lime vinaigrette, cherry tomatoes, cucumbers, jicama and cilantro

Kula Kale

Curly kale, mission figs, feta, pistachios, pickled onion and mustard seed vinaigrette

Mango + Basil

Kula Mixed greens with mango basil vinaigrette, cucumber, watermelon radish, cherry tomatoes, toasted coconut, and local goat cheese

Maui Onion Caprese

Bufala mozzarella, vine-ripened tomatoes, coriander balsamic vinaigrette, Maui onion, basil chiffonade

Baby Romaine Caesar

Baby romaine "Caesar" with Garlic vinaigrette, capers, basil pesto, parmesan and garlic crouton crumble

Strawberries + Basil

Kumu farms baby greens, white balsamic strawberry vinaigrette, toasted pistachio, brioche crumble and goat cheese

Arugula + Radish

Upcounty radish salad with grapefruit, tarragon vinaigrette, fennel and ricotta salata

Pomegranate + Goat Cheese

Kumu Farm's mixed greens, pomegranate vinaigrette, citrus, "Surfing Goat Dairy" goat cheese, shaved fennel and toasted macadamias

Passionfruit + Sweet Potato

Passionfruit sesame vinaigrette, rainbow carrots, watermelon radish, cucumber, tomatoes, sweet potato "croutons" and mixed greens

Prices based on seasonal availability, subject to change

All menu items priced above, plus 20% Service Charge and 4.712% HI State Tax

Menu

ENTREES

FROM THE EARTH

Curried Kula Vegetables

Curried Kula vegetables with lemongrass jasmine rice and cilantro pineapple salad

Mushroom Risotto

Mushroom risotto with truffle powder, Kabocha squash, truffle powder and parmesan

Kabocha Pumpkin Gnocchi

Kabocha pumpkin gnocchi with roasted root vegetables and fall herb brown butter

FROM THE SEA

INQUIRE ABOUT VEGETARIAN SUBSTITUTIONS FOR ANY OPTION LISTED BELOW

Porcini Dusted Catch

Seared porcini dusted Hawaiian catch with roasted brassicas, pistachios, white truffle "clouds" and parsley emulsion

Crispy Hawaiian Deep Seven

Hand selected crispy Hawaiian bottom fish (deep seven), green papaya, shaved vegetables, mint pesto, lemongrass kaffir agrodolce, Peanuts and rice noodles

Tropical Macadamia Nut Catch

Day boat catch, ginger toasted macnuts, lilikoi emulsion, lemongrass ginger butter, coconut forbidden rice, garlic bok choy

Grilled Kona Lobster

Tahitian vanilla butter, lemongrass Hawaiian chili gastrique, lemongrass jasmine rice, garlic bok choy

Sesame Hawaiian Catch

Hand selected day boat catch with ginger sake butter, Molokai potato puree, sesame miso eggplant, choy sum

Lemon Saffron Catch

Local Catch with lemon, capers, saffron butter, garlic angel hair, local zucchini

Seared Local Ahi

Seared local ahi, zucchini, pumpkin squash, chickpea fritters, mango curry, kaffir powder, and herb salad

Lemongrass Glaze Catch

Lemongrass glaze catch with sticky rice, papaya gastrique, zucchini ribbons, green papaya herb salad

Menu

ENTREES

FROM THE LAND

INQUIRE ABOUT VEGETARIAN SUBSTITUTIONS FOR ANY OPTION LISTED BELOW

Beef Ribeye with Chili Emulsion

Hawaiian Rancher's beef rib eye, rosemary potatoes, Brussels sprouts, chili emulsion and pistachio date pesto

Prime Beef Tenderloin

Prime filet Mignon, potato gnocchi, Maui onion soubise, gorgonzola and shallot panzanella crumble

Roasted Chicken Marsala

Makawao mushroom marsala, local haricot verts with shallots and mashed potatoes

Lamb Chops Chimichurri

Australian lamb chops with charred peach agrodolce, Molokai potatoes, mint chimichurri, asparagus

*Surf + Turf

Prime filet mignon and Kona lobster tail, asparagus with bearnaise, Sauce Bordelaise, Pomme puree, bittergreen salad

Hoisin Braised Short Rib

Hoisin braised short rib, wasabi mashed potatoes, asparagus and Maui onions

Herb Brined Chicken

Herb brined chicken breast, creamy polenta, carrot black pepper caramel, goat cheese and crispy garlic

Black Label Wagyu Striploin

Green peppercorn cognac demi glace, potato au gratin, haricot vert and Maui onion

Five Spice Duck Breast

Crispy duck breast, taro gnocchi, coconut carrot puree, garlic broccoli, pineapple chutney

Short Rib Bordelaise

Traditional red wine braised short rib, herb roasted root vegetables, garlic and rosemary mashed potato, crispy garlic gremolata

LATE NIGHT

Kamikaze Fries

\$8

Kamikaze Fries with soy tare, spicy mayo, furikake

Animal Style Venison Slider

\$12

Venison slider animal style with caramelized Maui onion and cheddar

Baked Pretzel Skewer

\$10

Maui Brew Co, honey mustard

Traditional Spam Musubi

\$8

Nori wrapped spam and sticky rice with furikake

Truffled Parmesan Fries

\$6

Truffled parmesan garlic fries

Madame Pele's Hot Wings

\$10

Hawaiian chili pepper hot sauce

Menu

DESSERT

\$15

Banana Bread Pudding

Hawaiian vanilla bread pudding with coconut anglaise and chocolate chips

Tropical Panna Cotta

Lilikoi, guava pink peppercorn, coconut vanilla with mac nut shortbread

Macadamia Nut Pie

Macadamia nut pie with kabocha pumpkin caramel and haupia ice cream

Cracked Coconut Panna Cotta

Cracked coconut panna cotta with spiced kiawe honey and chocolate gelato

Strawberry Shortcake

Strawberry shortcake with Kula strawberries, basil syrup, and vanilla gelato

Olive Oil Lilikoi Cake

Olive oil lilikoi cake with citrus pineapple compote and rosemary lime chantilly

Caramel Chocolate Tart

Caramel chocolate tart with Hawaiian sea salt

Molten Lava Cake

Chocolate cake with mixed berries, rosewater chantilly

Poi Mochi "Funnel Cake"

Poi mochi 'funnel cake' with spiced chocolate

Mango "Tart"

Haiku mango curd with raspberries, coconut haupia gelato, mint and shortbread crumble

Lilikoi Creme Brulee

Local fruit salad, Thai basil

White Miso + Strawberry Cheesecake

White miso and strawberry cheesecake, black sesame peppercorn tuile coco nibs

DESSERT STATIONS

S'more's Station

\$15

S'mores station with chocolate selections, graham crackers, marshmallow and "camp fire" for guests to toast their own s'mores
*Fire cauldron extra fee \$250

Ice Cream Sundae Station

\$18

Chocolate and vanilla ice cream with cookie crumbles, sprinkles, chocolate and caramel sauce

Crème Brulee Station

\$15

An assorted creme brulee dessert station stocked with Kona Coffee, lilikoi and traditional vanilla creme brulees, Accompanied with fresh toppings
Flame torched on site

Affogato Bar

\$15

Chilled cold brew with vanilla ice cream

Malasada Station

\$18

Deep fried sugar malasadas served with chocolate, lilikoi, and caramel sauce toppings.

Ice Cream Sandwich Station

\$20

An assortment of cookies with vanilla ice cream. Mixed on an a marble slab.: snickerdoodle, sprinkles, chocolate ships, PB chips; Dilly bar style
*Nitrogen fee \$500

Mini Desert Station

\$15

Pick 3
Mini malasadas with spiced chocolate
Mini tropical fruit tarts (lilikoi and guava)
Mini haupia tarts
Mini tiramisu cups
Mini strawberry cream pies
Mini creme brulee spoons
Mini pineapple upside down cakes