

Maui MENUS

Sarento's On The Beach

Cover Story on Page 14

See Page 9



Maui's Restaurant Directory

www.MauiMenusOnline.com

Maui MENUS COVER STORY

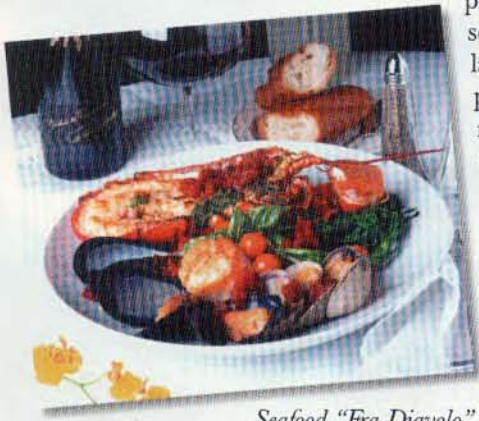
Sarento's On The Beach

Sarento's On The Beach, one of Maui's most "happening" restaurants, combines mouth-watering cuisine and impeccable service with breath-taking sunset views that compare to none. With chemistry like this it's no wonder Sarento's is leaving its diners with a feeling of serene satisfaction. And now even the critics have agreed, as Sarento's On The Beach has just received *Honolulu Advertiser's* Ilima Award for "Favorite New Restaurant" and *Honolulu Magazine* has just presented them with the Hale 'Aina Award for "Best New Restaurant."

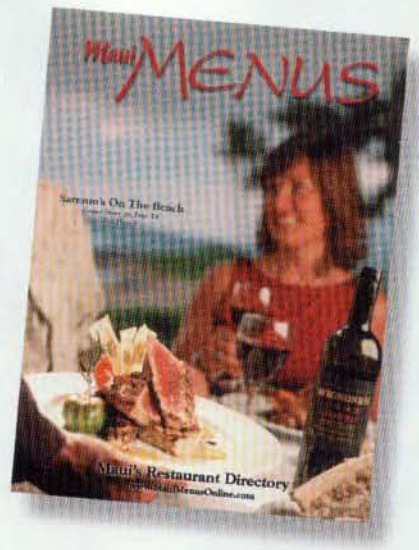
Sarento's On The Beach is nestled on Maui's spectacular Keawakapu Beach. Once you step through the mahogany-framed doors of Sarento's, you enter a world where the essence of Old Italy meets the island-style flavors of Maui. Upon your arrival, you are received by their gracious staff, clad all in black, who await to meet your every need.

President & CEO, Aaron Placourakis is particularly proud of his fourth restaurant. "I have a chef who's a true innovator, the very best staff, and a 'dream come true' location. There are a few select restaurants in Hawaii that are beachfront. From the moment I saw this place, I knew it was going to be special. Our goal is to provide our guests a stellar dining experience that is much more than good food," says Placourakis.

The top-to-bottom renovation has rendered versatile seating. You can enjoy pupus (appetizers) and island-inspired cocktails at their mahogany bar, or if it's privacy you're looking for, their cozy secluded booths allow for intimate dining. If stargazing is your pleasure, alfresco seating on their lanai is the perfect place to be for a romantic evening under the stars. And now you don't have to wait for the stars to shine to



Seafood "Fra Diavolo"



enjoy Sarento's award-winning experience, as they've just opened those mahogany-framed doors for lunch. Enjoy a Fresh Island Ahi Sashimi appetizer served with wasabi shoyu and lemon. Next, indulge in the Warm Spinach Salad with Pancetta dressing, sweet Kula onion, Hana papaya, and finished with Gorgonzola cheese. Complete your meal with the Two-Cheese Ravioli served with a spicy Pomodoro sauce, accompanied by an Arugula-Walnut salad.

Just when you thought life couldn't get any better, enter the delectable cuisine influenced by the exotic flavors of the Mediterranean, prepared by Chef George Gomes, Jr. Chef Gomes blends his local-style roots and classic French cuisine training to create the very best in multi-regional Italian cuisine with Hawaiian-style flair.

In the evening savor the flavors of Malaysian tiger prawns and pancetta in the Gamberoni Con Pancetta; the Salad Gabriella with its fresh sliced Roma tomatoes layered with goat cheese is a definite palate pleaser. Save room for the Seafood Fra Diavolo; half of a Kona Live Maine lobster, diver scallops, fresh black-lipped mussels, fresh Manila clams, gently simmered in a spicy, slow-cooked marinara sauce, served with linguine pasta, and finished with arugula pesto - delizioso!

Sarento's features an impressive, 1,500-bottle wine cellar that contains domestic and imported vintages from around the world. Their corporate sommelier handpicks the collection to make sure there's something to satisfy even the most particular wine connoisseur.

And don't forget dessert. Their pastry chef creates a variety of fine Italian desserts including a tiramisu that is not to be missed.

They look forward to your visit.
Buon Apetito!

Cover Photo: Robie Price

Inset Cover Photo: Steve Brinkman

Award Winning...

Cuisine... Service... Wine Cellars... Views...



Sarento's On The Beach

2001 Ilima Award
Honolulu Advertiser Readers' Poll
"Favorite New Restaurant"

Hale 'Aina Award 2002
Honolulu Magazine Readers' Poll
"Best New Restaurant"

Nick's Fishmarket Maui

2001 Ilima Award
Honolulu Advertiser Readers' Poll
"Favorite Hotel Restaurant,
Neighbor Islands"

Hale 'Aina Award 2002
Honolulu Magazine Readers' Poll
"Top Maui Restaurant"

Nick's Fishmarket Maui

The Fairmont Kea Lani Maui
4100 Wailea Alanui, Wailea
Open daily from 5:30pm
(808) 879-7224



Alaskan King Crab Cake
Whole Grain Mustard-Brown Butter Sauce

Greek Maui Wowie
Chopped Maui Onions, Tomatoes, Avocados,
Feta Cheese & Bay Shrimp

Abalone Chicago-Style
Asparagus, Shiitake Mushrooms & Rock Shrimp

Opakapaka
Hawaiian Pink Snapper Fillet, Sautéed with Rock
Shrimp & Served with Lemon Butter & Capers

Grilled Rack of Lamb
Herb Crust, Sun-Dried Tomato Jam, Natural
Fennel Jus

Appetizers start at \$9.95. Entrées start at
\$24.95. Menu & prices subject to change.



Sarento's On The Beach

Maui Oceanfront Inn
2980 South Kihei Road, Kihei
Open daily from 11:30 am
(808) 875-7555

Gamberoni Con Pancetta
Malaysian Tiger Prawns & Pancetta, Grilled
and Served with a Roasted Sweet Red
Pepper Sauce.

Salad "Caprese"
Kahua Ranch Vine-Ripened Tomatoes,
Homemade Buffalo Mozzarella and "Micro"
Basil

Seafood "Fra Diavolo"
Fresh Kona Lobster, Black-lipped Mussels,
Diver Scallops, Manila Clams, in a Spicy
Slow-Roasted Tomato Sauce with Linguine.

Appetizers start at \$8.95. Entrées start at
\$25.95. Menu & prices subject to change.

