

LAHAINA GRILL

127 Lahainaluna Road
Lahaina, Maui, Hawaii 96761
Phone: (808) 667-5117
Fax: (808) 661-5478



Website: www.lahainagrill.com
Email: reservations@lahainagrill.com

opened: February 14, 1990

seats: 155
Including The Chef's Table where parties of 6-8 may enjoy Hawaii's most unique and memorable dining experience

cuisine: New American

signature items: Kona Lobster Crab Cake, Tequila Shrimp with Firecracker Rice, Kalua Duck, Triple Berry Pie

entrée price range: \$26 - \$43

hours: Dinner served nightly from 6 p.m.

chef/operator: Jurg Munch, chef/owner
Arnulfo Gonzalez, executive chef

awards: 1994, '95, '96, '97, '98, '99, '00, '01, '02, '03, '04, '05, '06, '07, '08, '09
Hale 'Aina Award: **"Best Maui Restaurant,"** Gold Level
HONOLULU Magazine annual readers' poll
SIXTEEN consecutive years!

2008 'Aipono Award—Readers Choice
Best Service, Maui No Ka Oi Magazine readers' poll
Best Wine List, Maui No Ka Oi Magazine readers' poll
2007 'Aipono Award—Readers Choice
Restaurant of the Year, Maui No Ka Oi Magazine readers' poll
Best Service, Maui No Ka Oi Magazine readers' poll
Best Wine List, Maui No Ka Oi Magazine readers' poll
2006 'Aipono Award—Readers Choice
Best Wine List, Maui No Ka Oi Magazine readers' poll
2005 & 2006 'Aipono Award—Readers Choice
Best Service, Maui No Ka Oi Magazine readers' poll
2003 & 2004 'Aipono Award—Readers Choice Readers Choice
Best Overall Restaurant, Maui No Ka Oi Magazine readers' poll

2007 *The Maui News*—*Best of Maui* readers' poll, **Best Service**
1997, 1999 – 'Ilima Award, **Best Maui Restaurant, Honolulu Advertiser**
1997, 1998 – **America's Top Tables** – *Gourmet* readers' poll
November 1994 – **Four & _ Stars** – John Heckathorn, *HONOLULU Mag*
February 1994 – **Three Stars** – John Mariani, *Food & Wine*
February 1993 – **Three Stars** - Mimi Sheraton, *Condé Nast Traveler*

history of lahaina grill

We opened in 1990 as a little 55-seat bistro off Lahaina's thoroughfare called Front Street, and 18 years later Lahaina Grill has garnered international acclaim as culinary Mecca—these days, it's sometimes difficult to book one of the restaurant's 155 seats! Considered by many to be Maui's prettiest, freestanding restaurant, the soft tones are reminiscent of the desert and are accented by a gorgeous, pressed tin ceiling. The tabletops are set with fine china, flatware and crystal, and are elegant yet user-friendly. The artwork hanging throughout the restaurant is by Maui's premier colorist, Jan Kasprzycki. His big, bountiful paintings are the perfect complement to the distinctive flavors found in the food.

A major expansion of Lahaina Grill was completed in January 1993, doubling both the dining and bar seating capacity. At this time the interior became the first completely smoke-free restaurant environment in the State of Hawai'i. Near the end of 1995, the restaurant was, once again, bursting at its seams. Thus in February 1996, an addition was built to incorporate an in-house bakery and 34 new dining seats, including the Chef's Table. Set in the picture window looking out to historic Lahaina Town, this very special table is available for parties of six to eight people. The chef can personally plan and prepare a completely individualized menu and select the wines for each party or guests are welcome to order off the a la carte menu.

Serious accolades began when prominent restaurant critic, Mimi Sheraton, awarded Lahaina Grill a coveted three-star rating—"...a traveler's must..."—in the February 1993 issue of *Condé Nast Traveler* magazine. She called it a "classy oasis" amidst the "raucous, glitzy doings of Lahaina." Mimi described the Kona Coffee-Roasted Lamb as "the most extraordinary" entree.

The parade of awards began in January 1994 with the restaurant's first Hale 'Aina Award from *HONOLULU Magazine*. Since then the readers' poll has voted Lahaina Grill "Maui's Best Restaurant" fifteen years in a row (1994-2008). A month after winning its first Hale 'Aina Award in January 1994, Lahaina Grill received another three-star rating from national food and wine critic, John Mariani, in the February 1994 issue of *Food & Wine*. Former editor of *HONOLULU Magazine*, John Heckathorn, gave Lahaina Grill a rave review and four-and-a-half star rating in November 1994. A five-page, full-color feature story in *Bon Appétit* in February 1997 had mainlanders calling to book tables five months in advance.

In September 1997, Lahaina Grill received an 'Ilima Award as one of the three best restaurants in Maui County based on a *Honolulu Advertiser* readers' poll. In October 1997, more than 25,000 randomly selected readers of *Gourmet* magazine rated Lahaina Grill No.5 on its list of Hawai'i's top twenty restaurants, one of only two Maui restaurants to make the top ten and one of only three on the entire list. The restaurant appeared on the Top Ten of that same survey in 1998. In November 1998, the restaurant won the "Best Service" award in *The Maui News* annual readers' "Best of Maui" poll.

From then to now has been a whirlwind of sheer culinary excitement! 2009 began with the restaurant's sixteenth consecutive year (1994-2009) of being named "**Best Maui Restaurant**" by the *HONOLULU Magazine* readers' poll. Editor, John Heckathorn, stated, "The kalua duck was so rich and smooth that if I could walk on water, I'd walk to Lahaina to eat it again." Lahaina Grill also received *Maui No Ka Oi* Magazine's Readers Choice 'Aipono Award for "**Best Service**" and "**Best Wine List**" in Maui County in 2006 and 2008 as well as "**Restaurant of the Year**" and "**Best Service**" in 2007!

j u r g m u n c h , c h e f / o w n e r

Of Swiss nationality, Jurg Munch was raised in a family that gave him international perspective through their time spent living in Switzerland and South East Asia. His parents loved to entertain and as a result, Jurg became fascinated at an early age with how various cuisines were prepared. This fascination grew into a lifelong passion.

Jurg spent the first years of his apprenticeship in Zurich at the Hotel zum Storchen, Hotel Baur Au Lac, and Hotel Atlantis Sheraton. He gained further culinary experience at the Hotel Jungfrau Victoria in Interlaken and the Restaurant Chez Max in Zurich.

His fascination with Asian cuisine led him to Hong Kong in 1980, where he began his career as a Sous Chef at the prestigious Excelsior Hotel. Wanting to broaden his career to include hotel management, Jurg returned to Switzerland to earn his diploma in Hotel and Catering management at the Belvoirpark Hotel School in Zurich. With a new degree in hand, Jurg returned to beloved Asia, where he was appointed Executive Chef for the opening of the grand Oriental Macau hotel.

In 1986, Jurg was recruited to the world class Mandarin Oriental Hotel where he became Executive Sous Chef. After only one year, he was promoted to Executive Chef and became responsible for all food and menu preparations, serving over 3,000 meals per day for this flagship property owned by the Mandarin Oriental Hotel Group. His kitchen brigade included eight sous-chefs and 150 chefs. During his 17 year tenure at the Mandarin, Jurg earned an international reputation for doing what he likes best: fusing Asian and European cuisines to create new tastes and flavors in the dishes he served in the hotel's eight restaurants. Jurg's culinary awards confirmed his talent for being bold and daring at blending local ingredients with spices to create novel flavors.

In 1997, Jurg and his wife Linda decided to take time off to travel the world, and their first stop was Maui. Immediately, they fell in love with the Aloha spirit and cuisine using fresh local ingredients, so much so that they decided to make Maui their permanent home. In 1999, Jurg took over the ownership of David Paul's Lahaina Grill and eight years later in December 2007 renamed the restaurant Lahaina Grill.

arnulfo gonzalez, executive chef

Lahaina Grill continues to present innovative New American Cuisine with the expertise of executive chef Arnulfo Gonzalez. Arnie began his tenure with the restaurant in 1992 as an apprentice to Chef David Paul Johnson, and then quickly moved up the food chain to lead cook, Sous Chef, and eventually executive chef. 2008 marks Arnie's 16th anniversary at Lahaina Grill.

Originally from Tepatitlan, Jalisco—outside of Guadalajara, Mexico—Arnie began cooking American-style cuisine in Los Angeles at age 13. Eight years later he moved to Maui, and the rest is Lahaina Grill history (and success story!). Arnie's innate love for cooking, along with many opportunities in fine dining, has motivated him to learn as much as possible. His knowledge gained through the years has proven invaluable and motivational in his development of original dishes. One dish in particular, favored by many who visit Lahaina Grill, is the sautéed Opakapaka over roasted beet risotto with caramelized shiitake mushrooms, golden tomato vinaigrette and chive oil. Arnie comments, "I love the challenge of creating new specials and discovering new inspirations."

Share in Arnie's triumphs today. Visit Lahaina Grill for distinctive cuisine that uses techniques and flavors from around the world, all perfectly blended with the freshest ingredients cultivated by Maui's local farms and dairies.

richard olson III, wine sommelier

Favorite waiter and wine aficionado for Lahaina Grill, Richard Olson III recently passed the Introductory Sommelier Course, invited by renowned master sommelier, Fredrick Dame. This was a grueling examination to become a sommelier, a professional wine expert and qualified taster; after four-months of dedicated research and preparation, studying a 200+ page manual, and touring the central coast (California, Washington, and Oregon), Richard traveled to The Montage in Laguna Beach, CA, for a 70-question multiple choice test, and two-days of blind tasting, 12 wines each day. Only 52 people out of over 100 test-takers passed, and Richard received his credential. It now hangs proudly in the restaurant.

“There has always been a need for a sommelier at Lahaina Grill, and I definitely see this now,” says Richard. “In addition to my guests, I typically visit five to 10 tables per night to offer wine suggestions, explain what foods would be paired well, and educate the staff in the process.”

Richard was encouraged to test his palate, knowledge and experience in taking the Introductory Sommelier Course, administered by the Court of Master Sommeliers, by Fredrick Dame of Allied Domecq Wines in San Francisco, CA, a man widely-considered the best master sommelier in the world. He met Fred at the Kapalua Food & Wine Festival, and they hit it off immediately—to the degree that Fred recruited Richard and sponsored his exam course. Chef/owner of Lahaina Grill, Jurg Munch, assisted with Richard’s trip.

“I am taking more responsibility now, and this is inspiring me to study, travel, and learn about wine outside of California and the West Coast. I want to see what other countries are doing, what’s new, and explore France for the Old World traditions,” he explains with a smile.

That and he aims to become a master sommelier one day.

Originally from Coronado Island in San Diego, Richard grew up licking stray morsels of cabernet from his parent’s wine glasses. He moved to Maui for the water and sunshine, and joined Lahaina Grill in 1997. He surfs and sails off Napili, and he spends two to three hours a day researching new wine. “You can’t get the juice if you’re late,” he says with a giggle. By night, Richard charms his guests with a high level of professionalism, sparkling blue eyes and a big, happy grin. This man is a bon vivant. He is favored by many guests, often requested by such celebrities as Jennifer Love Hewitt, and has also served Charlie Sheen, Prince, Kiefer Sutherland, Emilio Estevez, Chris Rock, Joe Torre, and Mark McGuire.

Jurg Munch comments, “Our wine list is greatly-shaped by Richard’s level of interest and involvement. As a sommelier, Richard will continue to enhance the kind of service we can offer our guests. His qualified suggestion of wine and food pairings is an absolute asset for the restaurant, and I am very proud of the new progress he has made towards the sommelier credential. I plan to continue my support, both morally and financially, in helping him to achieve the highest title of master sommelier.”

Richard Olson III, Sommelier at Lahaina Grill

*Richard Olson III, Favorite Waiter and Wine Aficionado, Passed Sommelier Course
Invited & Sponsored by Renowned Master Sommelier, Fredrick Dame*

Lahaina, Maui, Hawaii—Richard Olson III, favorite waiter and wine aficionado for Lahaina Grill, passed the Introductory Sommelier Course, invited by renowned master sommelier, Fredrick Dame. This was a grueling examination to become a sommelier, a professional wine expert and qualified taster. After four-months of dedicated research and preparation, studying a 200+ page manual, and touring the central coast (California, Washington, and Oregon), Richard recently traveled to The Montage in Laguna Beach, CA, for a 70-question multiple choice test, and two-days of blind tasting, 12 wines each day. Only 52 people out of over 100 test-takers passed, and Richard received his credential. It now hangs proudly in the restaurant.

Richard was encouraged to test his palate, knowledge and experience in taking the Introductory Sommelier Course, administered by the Court of Master Sommeliers, by Fredrick Dame of Allied Domecq Wines in San Francisco, CA, a man widely-considered the best master sommelier in the world. He met Fred at last year's Kapalua Food & Wine Festival, and they hit it off immediately – to the degree that Fred recruited Richard and sponsored his exam course. Chef/owner of Lahaina Grill, Jurg Munch, assisted with Richard's trip.

"There has always been a need for a sommelier at Lahaina Grill, and I definitely see this now," says Richard. "In addition to my guests, I typically visit 5-10 tables per night to offer wine suggestions, explain what foods would be paired well, and educate the staff in the process."

"I am taking more responsibility now, and this is inspiring me to study, travel, and learn about wine outside of California and the West Coast. I want to see what other countries are doing, what's new, and explore France for the Old World traditions," he explains with a smile.

That and he aims to become a master sommelier one day.

Originally from Coronado Island in San Diego, Richard grew up licking stray morsels of cabernet from his parent's wine glasses. He moved to Maui for the water and sunshine, and joined Lahaina Grill in 1997. He surfs and sails off Napili, and spends 2-3 hours a day researching new wine ("You can't get the juice if you're late," he says with a giggle). By night, Richard charms his guests with a high level of professionalism, sparkling blue eyes and a big, happy grin. This man is a bon vivant. He is favored by many guests, often requested by such celebrities as Jennifer Love Hewitt, and has also served Charlie Sheen, Prince, Kiefer Sutherland, Emilio Estevez, Chris Rock, Joe Torre, and Mark McGuire.

Jurg Munch comments, "Our wine list is greatly shaped by Richard's level of interest and involvement. As a sommelier, Richard will continue to enhance the level of service we can offer our guests. His qualified suggestion of wine and food pairings is an absolute asset for the restaurant, and I am very proud of the new progress he has made towards the sommelier credential. I plan to continue my support, both morally and financially, in helping him to achieve the highest title of master sommelier."

To make a reservation with Lahaina Grill, call (808) 667-5117. Dinner is served nightly from 6pm. The restaurant is located at 127 Lahainaluna Rd. in Lahaina Town, Maui, Hawaii.

ABOUT MASTER SOMMELIERS

Becoming a master sommelier is a daunting task. There are three levels to pass: Introductory Sommelier Course, Advanced Sommelier Course, and Master Sommelier Diploma. If accomplished, one must still be invited to join the Court of Master Sommeliers. There are only 56 master sommeliers in the United States, 11 of which are women. The Introductory Sommelier Course is a two-day educational course. Topics covered include the method of viticulture, vinification, and local customs for major wines: production methods of wine and spirits; wine service, social skills, and legislation; harmony of food and wine; and wine tasting skills, to enable candidates to recognize typical characteristics of wines and detect basic faults. The multiple choice theory examination is passed by answering 60% of the questions correct. For more information, visit www.mastersommeliers.org.

ABOUT LAHAINA GRILL

Lahaina Grill offers innovative, New American cuisine that uses techniques and flavors from around the world, all perfectly blended with the freshest ingredients cultivated by Maui's local farms, dairies, and surrounding waters. Lahaina Grill has been voted "**Best Maui Restaurant**" for sixteen consecutive years by *HONOLULU Magazine* readers' poll (1994-2009).

###END###

MEDIA CONTACT:

Allyson Freeland

Fresh Media

Office: (808) 661-8005

Email: ally@freshmediahawaii.com

Website: www.freshmediahawaii.com

the chef's table at lahaina grill

A Semi-Private Dining Experience for Families, Friends and Parties of 6-8
Pre-Order a Selected Degustation Menu or Select from Nightly A La Carte Dishes
6 pm & 8:30 pm Seating Times Nightly, Reservations Required

Are you seeking an intimate semi-private dining experience amidst the busy hum of Lahaina Town? Look no further than The Chef's Table at Lahaina Grill, an antique-lined corner room featuring round table seating for 6-8 guests, The Chef's Table is a perfect dining space for parties that desire a bit of privacy with exposure to the larger restaurant experience—seating times are 6 p.m. and 8:30 p.m. nightly. Guests may dine from the nightly a la carte menu, or pre-select a 5-course or 7-course Degustation Menu specially prepared by our executive chef. "Degustation" means to taste with relish, to savor, and guests leave feeling satiated after this dining experience. Degustation Menus must be pre-selected three days in advance (72 hours).

Sample 5-Course Degustation Menu:

Truffle & Herb Marinated Seared Diver Scallop

Celery root mash, Chardonnay Beurre-Blanc and Kula micro greens

Seared Pepper-Crusted Ahi & Hudson Valley Foie Gras

With a sweet and sour fresh fig compote and Maui onion duck demi-glace

Warm Pecan Crusted Goat Cheese & Baby Arugula Salad

With roasted beets, pears and Poha honey-mustard dressing

Kona Coffee Roasted Rack of Lamb

With a light coffee-Cabernet demi-glace and garlic mashed potatoes

~ or ~

Herb & Asiago Crusted Opakapaka

Lobster-Champagne sauce and butternut squash puree

~ or ~

Steak Christian

Parker Ranch beef filet, topped with a potato wrapped prawn,
herb-infused mashed potatoes, and a port wine demi-glace

Lahaina Grill Sampler

Miniature selection of our most popular desserts & house-blend coffee or a selection of teas

"The Chef's Table is an ideal, semi-private venue for birthdays, anniversaries and wedding dinners in addition to a great meeting space for business conducted over dinner," comments Jurg Munch, Proprietor of Lahaina Grill. "I encourage people in the community and visitors to reserve this room for a special occasion, and arrange for a customized Degustation Menu reflective of the party members' tastes and sensitivities."

For reservations, call (808) 667-5117 or visit www.lahainagrill.com. Lahaina Grill is located at 127 Lahainaluna Rd., in the historic Lahaina Inn. Dinner is served nightly from 6pm.