

chef

Mavro

207

.....visit www.chefmavro.com for a video of me cooking on the beach.....

Summer 2002

Aloha!

I'm very excited to introduce my new Summer Menu that starts with a Hawaiian Seviche of Ahi, Tako and 'Opihi. Some believe that the South Pacific was inhabited first by people from South America, particularly from Peru. I like to imagine that the Seviche traveled from Peru to Tahiti to become *poisson cru* and to Hawaii as *poke*. So my addition of Molokai ogo (seaweed), 'opihi (limpets) and ahi (tuna) to the Peruvian recipe is more than natural. The fish marinated in fresh lime and lemon juice and extra virgin olive oil is served on a *ti* leaf over ice with Kahuku sweet corn, finger potatoes, and Sumida watercress and *voila!* you have the best summer recipe that you can dream about. The big surprise of our wine pairing séance was the Sauvignon de St. Brie. Not from Sancerre but from Chablis where they produce their famous wine from the Chardonnay grapes. The very clean and crisp Domaine Sainte Claire doesn't taste like a Sancerre nor like a Chablis. This wine is very unique and an excellent pairing with the Seviche.

On the occasion of the last Hawaii Public Radio pledge dinner, celebrating Spring in Provence, I featured the Keahole Lobster, White Asparagus Risotto flavored with Truffle Oil. This was such a success that I decided to add this recipe to the Summer Menu. This time we were all looking for a Chardonnay which is the classic paring for lobster. One more big surprise: the winner was the sumptuous Château de Tracy Pouilly Fumé from the Loire region.

Being from Marseilles I always have a hard time with a menu where the lamb is absent! We are not perfect in Provence but something we know how to do is cook lamb. And every time when I do a lamb recipe I think it's my best lamb ever! But this one really is. Listen to this: Roasted "Mountain Meadow" Lamb Loin, Chanterelle Mushrooms, Fricassee of Salsify, on baby arugula wilted with extra virgin olive oil, and served with rosemary-garlic sauce and lamb jus. If you are thinking "don't tell me that you again picked up a Châteauneuf du Pape!" Yes, the new pairing is the award-winning Louis Bernard Châteauneuf du Pape!

You know that our selection of wine pairings is determined by a blind tasting of recipes and wines followed by a democratic vote of 20 people. About six months ago only one French wine appeared on our menu. This time it's a majority of French wine and I don't have any control over this. But you will still find on the Summer Menu the Reisling-Kabinett Selbach-Oster from Germany, the Oregon Pinot Blanc WillaKenzie, the California Syrah Chalone, the Napa Valley Red Zinfandel from Francis Coppola and of course the Madeira and Porto from Portugal. Finally it is pretty much international.

Thank you for bringing your family and business occasions to our restaurant. We love to cook for you.

To feasts & friends,

G. Mavro

DANDELION DINNER

FIRST COURSE

Conch Chowder with Coconut Milk, Fresh Oranges and Saffron	4
Chilled Smooth Gazpacho with Avocado, Almond and Garlic Toasts	4
Steamed Mussels with Lemongrass, Chilis and Coriander Lime Broth	7
Ahi Tuna Ceviche with Coconut, Pineapple, Chilis and Ginger	7
Shrimp and Calamari Cocktail with Avocado, Tomato, Serrano and Cilantro	7
Flash Fried Calamari with Lemon, Jalapeno and Tomatillo Sauce	6
Lump Crabcake with Pickled Cabbage, Green Apples and Citrus Fruits	9
Coconut Fried Shrimp with Chinese Black Bean Sauce and Mango Syrup	8
Mixed Green Salad with Watermelon, Pickled Onion and Chili Lime Dressing	6
Goats Cheese Salad with Yellow Tomatoes, Black Beans and Grilled Corn	7
Spicy Thai Beef Salad with Sprouts, Peanuts and Green Curry	8
Fried Chicken Salad with Roast Peppers, Pico and Garlic Ranch Dressing	8
Caesar Salad with Parmesan and Garlic Croutons	6

ENTREES

Green Chile Jack Buffalo Burger with Shoestrings	8
Chili Rellenos with String Cheese, Black Beans and Chili Tomato Sauce	10
Fish Tacos, Grilled Mahi Mahi, Cabbage, Tomato Salsa and Queso	11
Sauteed Shrimp with Roasted Corn "Calabaza" and a Spicy Creole Sauce	15
"Kick Ass" Mahi Mahi with Chili Stir Fry, Chipotle BBQ and Cilantro Butter	16
Spicy Asian Tuna with Wasabi Mash, Green Tomato Chutney and Ponzu	18
Blackened Sea bass with Red Posole, Pickled Cabbage and Potato Chips	16
Snapper "Veracruz" with Olives, Tomatoes, Pepperoncini and Green Rice	16
Grilled Salmon with Asparagus, Vine Ripe Tomato Salad and Gorgonzola	16
Peppered Ribeye Steak with Pico, Onion Rings and Lime	20
Red Mole Chicken with Green Rice, Black Beans and Mango Chutney	12
Red Chili Pork Tenderloin with Chipotle Mash, Grilled Onions and Red Mole	16
Tamarind Beef Short Ribs with Garlic Mash and Roasted Mushrooms	17

"BOTTOMLESS" WINE GLASS \$35

FIRST COURSE

Conch Chowder with Coconut Milk, Fresh Oranges and Saffron
Ahi Tuna Ceviche with Coconut, Pineapple, Chilis and Ginger
Goats Cheese Salad with Yellow Tomatoes, Black Beans and Grilled Corn

SECOND COURSE

Grilled Salmon with Asparagus, Vine Ripe Tomato Salad and Gorgonzola
Red Chili Pork Tenderloin with Chipotle Mash, Grilled Onions and Red Mole
"Kick Ass" Mahi Mahi with Chili Stir Fry, Chipotle BBQ and Cilantro Butter

THIRD COURSE

"Havana" Bananas with Chocolate Cookies, Myers Ice Cream and Caramel
Venezuelan Chocolate Cupcake with Vanilla Ice Cream and Chocolate Sauce
Coconut Milk Tapioca "Soup" with Ginger Cookies and Mango Sorbet

Although the wine is free, it is delivered to your table by your server. We suggest a gratuity on the pre-discounted amount.

We ask that all our guests use discretion and drink responsibly during this promotion.