



STEAK *and* SEAFOOD

3900 Wailea Alanui, Wailea, Maui • HI 96753

(At Four Seasons Resort Maui)

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, Press 2 Then Enter Ext. 242

Email This Menu At: [www.YourRestaurantConnection.com](http://www.YourRestaurantConnection.com)

Menu Items and Prices Subject To Change Without Notice

appetizers

**Oysters Rockefeller** | *spinach, applewood bacon, béarnaise* 17

**Seafood Tower** | for Two 58  
for Four 88

**“Surfing Goat” Cheese Fritter**  
| *oven roasted ratatouille, baby beet emulsion* 15

**Dungeness Crab Cakes** | *papaya and Kula corn salsa, gazpacho shooter* 22

**Hawaiian Tuna Sashimi** | *shoyu, pickled ginger, wasabi* 22

**Caramelized Maui Onion Soup** | *three cheese crust* 12

**Island Seafood Chowder** | *garlic bread stick* 14

**Duo Double Chop Salad** | *endive, arugula, Point Reyes blue cheese, spicy pecans, pineapple, bacon bits, papaya seed dressing* 15

**Caesar Salad** | *white anchovies, garlic chips, black olives, parmesan crisp* 14

◆ **Haiku Greens** | *vine ripened tomatoes, carrots, Fuji apple, toasted sunflower seeds, fig mustard vinaigrette* 13

◆ **Vine Ripened Tomato Salad** | *sweet onion, Argan oil vinaigrette* 15

**Kobe Beef Sashimi** | *edamame aioli, crispy shiitake mushrooms, pickled root vegetables* 42

sea

**Ahi “Big Eye”** | 8 oz 46

**Island Snapper** | 8 oz 46

**Mahi Mahi** | 8 oz 36

**Keahole Maine Lobster** | 2 lbs. 65

**Jumbo Tiger Prawns** | 46

saucés

*Orange-Butter | Pineapple-Papaya Salsa | Lemon-Caper Butter | Thai Red Coconut Curry | Hawaiian Teriyaki*

land

◆ **All Natural Grass-Fed NY** | 12 oz 54  
8 oz. 49

**Porterhouse** | 20 oz 50

**Filet Mignon** | 10 oz 49  
7 oz 42

**Dry Aged Bone-in Rib Eye** | 20 oz. 52

**Boneless Rib Eye** | 10 oz. 44

\* The above cuts are from carefully selected Midwestern corn-fed prime beef

**Japanese Kobe Beef Tenderloin** | 6 oz 174  
*each additional ounce* 29

**Japanese Kobe Beef New York Steak** | 4 oz. 108  
*each additional ounce* 27

◆ **Free Range Veal Chop** | 14 oz 42

◆ **Crispy Roasted Half Chicken** | 32

**“Snake River Farms” Berkshire Pork Chop** | 14 oz 34  
*add Lobster, Scallops or Lump Crab Meat to any entrée* 18

saucés

*Béarnaise | Green Peppercorn | Merlot | Chef Noel’s Barbeque | ◆ Horseradish Cream | Shallot Jus | Duo Herb-Garlic Butter*

potatoes and other

favorites 7  
*Hand Cut Fries | Herb-Garlic Roasted Fingerling Potatoes | Cheese Truffled Potato “Spuddies” | Idaho Baked Potato | Onion Ring Stack | Point Reyes Blue Cheese Potato Purée | Dauphinoise Potato | Fried Rice | Sharp Cheddar Macaroni & Cheese*

<b>Vegetables</b>	<b>7</b>
<i>Herb Tossed Green Asparagus   Creamed Spinach   Sautéed Baby Spinach  </i>	
<i>◆Bamboo Steamed Vegetables   Baby Bok Choy   ◆Hamakua Garlic Mushrooms   Kula Sweet Corn “Off the Cob”</i>	

◆All key ingredients used to prepare this dish are certified organic. 18% gratuity will be automatically added to all parties of 8 or more.

### sweet temptations

<b>Soufflé</b>	
<i>flavor of the day.</i>	<b>14</b>

<b>S'mores Duo Style</b>	
<i>with homemade marshmallows</i>	<b>14</b>

<b>Pavlova</b>	
<i>light baked meringue, tropical lilikoi-mango sauce, Tahitian vanilla whipped cream</i>	<b>14</b>

<b>Duo + One Crème Brûlée</b>	
<i>coconut, banana, Kona Coffee</i>	<b>14</b>

<b>Cake and Chaser</b>	
<i>molten chocolate cake, hot chocolate shot, caramel ice cream</i>	<b>14</b>

<b>Subzero Temptation</b>	
<i>home-churned macadamia nut, rum-raisin and vanilla raspberry swirl ice cream, tropical coulis, macaroons</i>	<b>14</b>

<b>Crispy Layers</b>	
<i>Marinated seasonal fruit, phyllo pastry, liquor infused pastry mousse, home-churned honey ice cream</i>	<b>14</b>

### dessert cocktails

<b>Chocolate Covered Strawberry</b>	
<i>Van Gogh Chocolate Vodka, muddled strawberries and dark chocolate</i>	<b>17</b>

<b>Espressotini</b>	
<i>Ketel One Vodka, Bailey's Irish Cream, Kahlúa, Illy Espresso</i>	<b>16</b>

### dessert wine

<b>Moscato d'Asti, Michele Chiarlo, “Nivole” (Piemonte, Italy)</b>	<b>13</b>
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<b>Riesling, A. Christmann, Ruppertsberger Reiterpfad (Mosel, Germany)</b>	<b>21</b>
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<b>Furmint, Royal Tokaji, Red Label, 5 Puttonyos (Tokaj-Hegyalja, Hungary)</b>	<b>14</b>
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<b>Trebbiano, Vin Santo, Isole e Olena, (Tuscan, Italy)</b>	<b>10</b>
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<b>Valpolicella Recioto, Rocolo Grassi, (Veneto, Italy)</b>	<b>14</b>
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<b>Grenache, Les Clos de Paulilles, Banyuls (France)</b>	<b>18</b>
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<b>Raspberry, Bonny Doon, Frambois (Santa Cruz)</b>	<b>13</b>
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<b>Semillon, Far Niente, “Dolce” (Napa)</b>	<b>25</b>
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<b>Semillon, Peter Lehman, Botrytis (Barossa, Australian)</b>	<b>9</b>
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<b>Muscat, Bonny Doon, “Vin de Glaciere” (Santa Cruz)</b>	<b>16</b>
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<b>Riesling, Inniskillin, “Icewine” (Ontario, Canada)</b>	<b>50</b>
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<b>Gewürztraminer, Babcock, “Cuvee Sublime” (Santa Barbara)</b>	<b>14</b>
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### port & sherry

<b>Graham's LBV</b>	<b>12</b>
<b>Graham's 20 year Old Tawny</b>	<b>18</b>

<b>Dow's 1985</b>	<b>25</b>
<b>Fonseca's 1977</b>	<b>80</b>
<b>Taylor's 1963</b>	<b>100</b>
<b>Cossart Gordon, Madeira, Bual 10-year</b>	<b>18</b>
<b>Harvey's Bristol Cream</b>	<b>11</b>
<b>Tio Pepe, Palamino Fino</b>	<b>12</b>
<b>Alvear, Pedro Ximenez da Anada</b>	<b>15</b>
<b>Yalumba Antique Tawny</b>	<b>12</b>

### eaux de vie

<b>Trimbach, Framboise (Alsace, France)</b>	<b>12</b>
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<b>Trimbach, Kirsch (Alsace, France)</b>	<b>12</b>
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<b>Trimbach, Mirabelle (Alsace, France)</b>	<b>12</b>
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<b>Chateau du Breuil, Calvados (Normandy, France)</b>	<b>14</b>
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### brandy

<b>Cognac Leyrat, “Brut du Fut”</b>	<b>15</b>
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<b>Courvoisier VSOP</b>	<b>14</b>
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<b>Courvoisier XO</b>	<b>28</b>
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<b>Hennessy VS</b>	<b>14</b>
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<b>Hennessy VSOP</b>	<b>14</b>
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<b>Hennessy XO</b>	<b>28</b>
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<b>Hennessy Paradis</b>	<b>55</b>
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<b>Remy Martin VSOP</b>	<b>14</b>
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<b>Remy Martin XO</b>	<b>28</b>
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<b>Remy Martin Louis XIII</b>	<b>175</b>
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<b>Jean Danflou, Armagnac</b>	<b>20</b>
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<b>Sempe VSOP, Armagnac</b>	<b>16</b>
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<b>Larressingle XO, Armagnac</b>	<b>22</b>
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### after dinner spirits

<b>Limoncello, Nocello or Amaretto</b>	<b>11</b>
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<b>Alexander, Grappa</b>	<b>11</b>
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<b>Gaja, Castello di Barbaresco, Grappa di Sperss</b>	<b>12</b>
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## cocktails

### **DUO Classic**

Chopin Vodka, Dry Vermouth, blue  
cheese stuffed olives 16

### **Mobil Travel Guide 50th**

#### **Anniversary Five-Star**

### **Cocktail**

White rum, Chambord, pineapple and  
lime juice, sparkling wine 16

### **Sommelier's Martini**

Sommelier selected wine, Budha's Hand  
Citron Vodka, pineapple juice 16

### **Hana Meadow**

Absolut "Ruby Red" Vodka, Tanqueray  
"Rangpur" Gin, fresh Hana

grapefruit juice, upcountry basil 16

### **Pacific Pear Martini**

Grey Goose "La Poire" Vodka, dry  
sake, lychee puree 16

### **Kula Cosmo**

Hendricks Gin, fresh Kula cucumber  
juice, Cointreau 16

### **Imua! Martini**

Hacienda Reposado Tequila, cilantro,  
jalapeño, mango 16

### **Club 43**

Patron Tequila, Liquor 43, sweet and  
sour 16

### **Hana Hou**

Cruzan Coconut Rum, Hendricks Gin,  
coconut puree, fresh lavender 16

### **Downtown Duo**

Southern Comfort, Soho Lychee  
Liquor, fresh lychee, mango 16

## beer

### Draft

Widmer "Hefeweizen", Pilsner  
Urquell, Keoki "Sunset" 7.00

### Imported

Amstel Light, Asahi Dry,  
Corona, Heineken, Bitburger,  
Beck's Dark 7.00

## Domestic

Budweiser, Bud Light, Coors  
Light, Miller Lite, Michelob  
Ultra 6.00

## sparkling wines and champagne

Louis Roederer, Brut Premier  
(France) 24

Juve & Camps, D'anoja  
(Spain) 14

Nicolas Feuillatte Rose,  
(France) 25

Veuve Clicquot, "Yellow  
Label" (France) 27

## white wines

Riesling, Selbach-Oster,  
Kabinett (Mosel-Saar-Ruwer) 14

Pinot Grigio, Masi,  
"Masianco" (Friuli, Italy) 13

Sauvignon Blanc, Sacred Hill  
(Marlborough, New Zealand) 14

Sauvignon Blanc, Hanna  
(Russian River Valley) 13

Sauvignon Blanc, Fiddlehead  
(Santa Ynez Valley) 16

Albarino, Licia  
(Rias Baixas, Spain) 12

Semillon, Peter Lehman  
(Barossa, Australia) 11

✦ Viognier, Domaine de  
Triennes, "St. Fleur"  
(Provence, France) 13

Chardonnay, Domaine  
Leflaive, Macon-Verze  
(Burgundy, France) 20

Chardonnay, Sanford  
(Santa Barbara) 15

Chardonnay, Far Niente  
(Napa) 29

Chardonnay, 14 Hands  
(Washington) 11

Chardonnay, Luca  
(Menodoza, Argentina) 19

## red wines

Barbera D'Asti, Vietti, "Tre  
Vigne" (Piedmont, Italy) 12

Pinot Noir, Gloria Ferrer  
"Etesian" (Sonoma) 14

Pinot Noir, Domaine Carneros  
(Carneros) 22

✦ Tempranillo, Protocolo  
(Manchuela, Spain) 11

Merlot, Raymond, "Reserve"  
(Napa) 13

Merlot, Trefethen "Oak  
Knoll" (Napa) 15

✦ Garnacha, Alvaro Palacios,  
"Les Terrasses"  
(Priorat, Spain) 15

Shiraz, d'Arenberg, "The  
Love Grass"  
(McLaren Vale, Australia) 15

Cabernet Blend, Girard,  
"Artistry" (Napa) 19

Cabernet Sauvignon, Groth  
(Napa) 36

Cabernet Sauvignon, Montes  
Alpha (El Melon, Chile) 14

Cabernet Sauvignon,  
Whitehall Lane (Napa) 27

✦ Zinfandel, Storybook  
Mountain (Napa) 23

✦ Wine from organic and bio  
dynamic winery.