



NEWS & UPDATES

THE PLANTATION HOUSE • PINEAPPLE GRILL

SPRING 2014

COHN RESTAURANT GROUP NOW MANAGING PLANTATION HOUSE!

David and Lesley Cohn of Cohn Restaurant Group (CRG), and owners of Kapalua's own Pineapple Grill have joined forces with owners of The Plantation House, George and Hemma Mackin, as equity partners in both Pineapple Grill and Plantation House Restaurants. CRG assumed management and operational oversight in early February for both locations in the Kapalua Resort.

"We are thrilled to join together with the Mackins and the exceptional staff at The Plantation House to bring this iconic Maui destination to the next level. We believe that with our collective experience – George's marketing expertise and our 30+ years in the food and beverage industry – we can provide an unparalleled dining experience for all of our guests" commented David Cohn.

George Mackin added, "We look forward to this unique partnership and leveraging the assets and expertise from both restaurants to provide the Kapalua Resort, and Maui, with two distinctive, but complimentary, culinary venues." Long time Pineapple Grill Managing Partner, Chris Kaiwi, will be the Operations Manager for both locations.



UPCOMING EVENTS:

JUNE MONTHLY WINEMAKER SERIES – SILVER OAK/TWOMEY CELLARS

The Plantation House
Month of June 2014
Specials on featured wines

KAPALUA WINE & FOOD FESTIVAL GRAND TASTING

June 13, 2014
kapaluawineandfood.com

MORGAN WINERY WINEMAKER DINNER

The Plantation House
June 14, 2014

RESTAURANT NEIGHBOR AND FACES OF DIVERSITY AWARD WINNERS NAMED

Cohn Restaurant Group was recently awarded The National Restaurant Association Educational Foundation 2014 Restaurant Neighbor and Faces of Diversity American Dream award. The award is given to diverse members of the restaurant industry who, through hard work and perseverance, achieved the American Dream.

CRG will receive a \$5,000 contribution to continue supporting their charitable initiative, the Garfield High School Foundation and the culinary arts program which they founded in 1996.

CRG NAMED ONE OF RESTAURANT HOSPITALITY'S 25 MOST POWERFUL MULTI-CONCEPT RESTAURANT COMPANIES (View Article>)

What started as a fun and funky diner has grown into a restaurant empire. The early success created a domino effect that's still rolling today. The Cohns have dared to go where others haven't.



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Kapalua, Maui, HI 96761
Phone: 808-669-6299
theplantationhouse.com



Proud Members of



Pineapple Grill at Kapalua
200 Kapalua Drive
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pineapplekapalua.com

WELCOME TO THE 'OHANA – NEW HIRES

PLANTATION HOUSE:



Chad Hubbard – Assistant General Manager

Chad brings to the Cohn Restaurant Group a wealth

of food & wine experience including several management positions at Wolfgang Puck's Restaurants Spago, Five Sixty in Dallas and 'the source' in DC. Chad has also earned Court of Master Sommeliers level one certification and is a graduate of North Texas University.

PINEAPPLE GRILL:



Michael Cook – Manager

Michael has a wealth of food & beverage experience in the hospitality

industry. Most recently, Michael worked for John Ash & Co. in Santa Rosa, CA, part of the Ferrari-Carano Winery family business. Prior to that, he held food and beverage management positions at Bodega Bay Lodge & Spa and Santa Rosa Country Club. He has a degree from Western Culinary Institute in Portland.



Jeffrey Rayno – PM Sous Chef

Jeffrey comes to Pineapple Grill from The Ritz Carlton, Kapalua where he worked

his way up from the Banyan Tree as a line cook to a saucier position to most recently the Club Floor Chef. Jeffrey is a graduate of the Culinary Institute of America in Hyde Park, NY.



PINEAPPLE GRILL ANNOUNCES NEW BAR "8" SPECIAL

Pineapple Grill Restaurant at the Kapalua Resort announces an innovative new bar special Thursday, Friday and Saturday nights. Specials include 8 craft cocktails & martinis, 8 wines by the glass and 8 new bar pupus for \$8 each after 8 pm on these evenings. Enjoy these bar specials while listening to island top musicians. Often called the "The Cheers Bar" of Kapalua, Pineapple Grill is the perfect spot for meeting or making friends. Pineapple Grill is a casual fine dining restaurant located at The Bay Course Clubhouse featuring innovative Island Cuisine.

YOUR SPECIAL DAY

The Plantation House Restaurant is the perfect venue for weddings and any type of special events. With several indoor/outdoor locations on property, and an on-site event coordinator, the Plantation House has the expertise and the location to make your special day one that won't soon be forgotten. Visit theplantationhouse.com for a preview of some of our most memorable events.



FEATURED RECIPE FROM CHEF JOJO (Plantation House)

MONCHONG, WATERCRESS, GREEN BEANS, TAMARIND-CORIANDER BROTH (Serves 4)

- 4 pieces, 6 oz each Monchong filet or any fresh Hawaiian fish
- 1 pound Green beans
- 1/2 pound Watercress

Tamarind- coriander broth

- 5 tablespoons Coriander seed
- 1 pc Onion, diced
- 5 cloves Garlic, chopped
- 1 small piece Ginger, chopped
- 1 tsp Chili flake
- 2 tablespoons Patis (Filipino fish sauce)
- 2 tablespoons Tamarind paste
- 1 tea spoon Tomato paste
- 2 pc Tomatoes, seeded and chopped
- 8 cups/ 2 quarts water
- Salt and black pepper – To taste
- 1 handful Cilantro, bruised

In a pot on medium heat, toast coriander seeds until fragrant. Add 1 tablespoon oil, onion, garlic and ginger then sautee until tender. Add chili flake and deglaze with patis until dry. Add tamarind paste and tomato paste and lightly toast for 1 minute to extract flavor.

Cover pot with the chopped tomatoes and water. Season with salt and pepper then bring to a boil. When you reach a boil, reduce to a simmer and bruise a bunch of cilantro with the back of your knife to release the aromatic scent. Add cilantro to simmering broth and cook for 15-20 minutes. Check seasoning, then add beans and cook until tender; about 8 minutes. Remove from heat.

Heat a saute pan, season fish with salt and pepper and sear on both sides for about 4 minutes each or until cooked thru. Arrange cooked fish in a large bowl and pour enough broth to cover fish. Add fresh watercress on top along with more cilantro and fresh tomatoes for garnish.

Serve family style with white rice and a San Miguel beer. Enjoy!