

Chef David Paul Johnson



From humble beginnings and a seriously troubled adolescence, David Paul Johnson elevated himself to one of Hawai'i's brightest culinary stars, turning a teenage passion for cooking into a brilliant career.

Johnson's culinary stomping ground for the last two decades is a far cry from the first chapter of his extraordinary story. "I was in a juvenile detention center. We were allowed to watch only Public Television and I became enthralled with Julia Child. That was it for me," he recalls. He was 14 when he got a job washing dishes at a pizza parlor in his hometown of Salt Lake City. Stints at similar joints followed. Two years later – in 1974 – he met his mentor. "Max Mercier took me in as an apprentice, taught me the basics of French cooking and encouraged me to learn more on my own. Eventually I spent time in Paris, Mexico and Japan. Without his help, I hate to think of where I might have ended up."

With a few dollars in his pocket, Johnson landed in Honolulu in 1978. "The only job I could get was as an assistant cook, one step up from dishwasher. But in three years, I worked my way up to the Chef Tourneau position after having worked in every outlet at the Hyatt Regency Waikīkī."

In 1982 he started his own eponymous gourmet catering company. A client, Hawai'i entrepreneur Rick Ralston – founder of Crazy Shirts – was in the midst of restoring the historic Lahaina Inn in 1988 and looking for someone to open a restaurant in the boutique hotel. "I asked around and when I couldn't find anyone interested, I decided to take a look myself. At first, I wasn't interested either. But after a closer look, I liked it," recalls Johnson. "I co-designed the restaurant and even

had the joy of pouring the cement. It was a huge thrill to open David Paul's Lahaina Grill on February 14, 1990.”

During his tenure at the restaurant, Johnson skyrocketed to culinary fame. He collected more than a DOZEN consecutive Hale ‘Aina awards from HONOLULU magazine for Best Maui Restaurant. His restaurant was included in *Gourmet* magazine’s “America’s Top Tables” issue in 1997 and 1998 and was *Bon Appétit* magazine’s “Restaurant of the Month” in February 1997. In 1993, he received three stars in *Conde Nast Traveler* magazine from the grand dame of American restaurant critics, Mimi Sheraton. He is, to this day, the only Hawai‘i chef to appear in the long-running and brilliant Illy Caffè – *Food Arts* magazine ad campaign. He’s appeared on NBC’s TODAY show, on the Great Chefs series on the Discovery Channel, cooked at the James Beard House in New York City and in some of the world’s most prestigious kitchens including Charlie Trotter’s in Chicago, Aujourd’Hui in Boston, Oceana in New York, and Bistro de l’ Etoile in Paris. He has welcomed renowned chefs into his kitchens including Charlie Trotter, Charles Dale, John Ash and Bob Waggoner.

Two of the most important honors bestowed on him were being named in 1995 Johnson & Wales (Providence, Rhode Island) Culinary College's 98th Distinguished Visiting Chef, joining the ranks of such legends as Roger Verge, Jacques Pepin, Madeleine Kamman, Paul Bocuse, Martin Yan, and Andre Soltner. In March 1999, Johnson was inducted into the Circle of the Friends of the Widow in Reims, France by a descendant of Madame Clicquot (Veuve Clicquot Champagne). An exclusive group of food and wine enthusiasts, there are less than 500 invited members worldwide.

In 2000, with the original Lahaina restaurant sold and a Honolulu restaurant experiment ended, Johnson was able to do the two things he loves – spend time with his wife and children and hone to even sharper edges his considerable skills at an exclusive community on Hawai‘i Island.

And in spring 2009, the culinary circle completed itself once again. This time looking out to sea at David Paul’s Island Grill. Destined for great things again, “it’s all about the food.”

Chef David Paul's unique "New Island Cuisine" is best defined as cooking techniques, flavors and traditions that result in a cuisine which is healthful, natural, organic and sustainable. Our goal is to create an unforgettable dining experience at affordable prices comprised of the bold, dynamic, vibrant and creative flavors that are unmistakably Chef David Paul Johnson's own.

SOUPS, SALADS AND APPETIZERS

ROASTED KABOCHA SQUASH SOUP	\$10.00
<i>Roasted Kabocha squash puree with green curry and coconut milk, and finished with cilantro crème fraiche</i>	
BRUSSELS SPROUT CAESAR SALAD	\$10.00
<i>David Paul's unique Caesar dressing and loose Brussels sprout leaves, crisp croutons, anchovy filet, shaved Parmesan cheese</i>	
TOYBOX TOMATO SALAD	\$10.00
<i>Sweet vine ripened heirloom cherry tomatoes, sweet basil vinaigrette, diced Maui onions</i>	
BUTTER LETTUCE AND BLEU CHEESE SALAD	\$12.00
<i>Iced butter lettuce with Caitlin's bleu cheese-basil dressing, Kapalua mixed tomatoes, sweet-spicy bacon and grated egg</i>	
ROASTED BEET SALAD	\$13.00
<i>Red and yellow organic beets, New Zealand feta cheese with herbs, baby frisée and radicchio tossed in Dijon vinaigrette with truffle oil</i>	
WARM BUFFALA MOZZARELLA	\$13.00
<i>Baked over a thick slice of vine ripened Olowalu tomato, Rosemary crostini, pancetta, Kalamata olives, capers, roasted peppers, torn herbs</i>	
LEMON GRASS CRAB CAKES	\$15.00
<i>Sweet blue crab lightly fried and topped with mango chutney seasoned with Thai spices, lemon grass aioli, served with mesclun green salad</i>	
NEW STYLE SASHIMI	\$15.00
<i>Prepared in a number of unique ways offered daily as our chef special selection, your waiter will announce today's preparation</i>	
LEMON CHICKEN POT STICKERS	\$12.00
<i>Petaluma chicken with Bangkok Thai & lemon grass seasonings, Chinese mustard butter sauce, sriracha chili drops</i>	

FROM THE LAND

PETALUMA TRUFFLE CHICKEN	\$ 32.00
<i>Petaluma boneless chicken breast stuffed with Brie truffle cheese, pan roasted and served on truffle mashed potatoes with Maui onion jus and garden fresh vegetables</i>	
PECAN CRUSTED RACK OF LAMB	\$38.00
<i>Colorado lamb racks crusted with toasted pecans and served with mashed potatoes, red wine jus and black mission fig compote</i>	
BAROLO WINE BRAISED BONELESS SHORT RIBS	\$27.00
<i>Slow braised prime Angus beef short ribs in rich Italian red wine with herbs & garlic, served with mushroom risotto, Italian vegetables and reduced Barolo wine essence</i>	
STEAK CHRISTIAN	\$34.00
<i>Six ounce cut of certified Angus beef topped with a crisp potato wrapped shrimp, sauce Béarnaise and Dijon mustard-brandy sauce</i>	
GRILLED NEW YORK STEAK	\$36.00
<i>Prime Angus beef with black garlic butter, served with sautéed fingerling potatoes, onions, mushrooms, bacon and Kula corn</i>	
SPICY ORANGE DUCK	\$26.00
<i>Petaluma Farm organic duck leg slowly braised in orange spice and duck jus with a stir fry of fresh ginger scented vegetables</i>	
ESCALOP D' VEAU	\$32.00
<i>Organically raised Niman Ranch veal scaloppini stuffed with brandy scented mushroom reduction and cream, layered with Edam cheese and served with veal reduction, truffled potatoes and buttered asparagus</i>	

FROM THE OCEAN

DIVER SCALLOPS IN GARLIC BUTTER	\$28.00
<i>Seared diver scallops served on celery root-potato mash with white wine, garlic and parsley butter, button mushrooms and Maui onions</i>	
TEQUILA SHRIMP WITH FIRECRACKER RICE	\$28.00
<i>White Tiger shrimp marinated in tequila and 17 spices served with a yin-yang of red chili-achiote rice and vanilla bean rice with David Paul's signature tequila-lime butter sauce</i>	
BUTTERNUT SQUASH RAVIOLI AND BUTTER POACHED LOBSTER	\$26.00
<i>Delicate roasted squash puree and mascarpone cheese filled pasta topped with roasted cherry tomatoes, sage butter & toasted pecans</i>	
MEDITERRANEAN STYLE MAHI MAHI	\$32.00
<i>Marinated in herbs and olive oil, broiled and served with a white beans, ham hocks, cherry tomato and Swiss chard ragout, reduced balsamic</i>	
SEARED AHI WITH FOIE GRAS	\$39.00
<i>Pepper crusted Big Eye tuna loin seared rare and served with sautéed fingerling potatoes, Maui onions, artichokes, mushrooms, red wine essence</i>	
PAN SEARED HAWAIIAN SNAPPER	\$32.00
<i>Line caught Island snapper pan seared and roasted in olive oil, served with Maui onion scented soft polenta, Maui onion jus and pickled Maui onions</i>	
"LOCAL STYLE" FRESH CATCH	\$32.00
<i>Line caught Island fish steamed to perfection and served with oak aged soy sauce, hot grape seed oil and cilantro ginger salad with steamed rice</i>	

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CHEFS TRIO TASTING ENTRÉE \$39.00
David Paul's Trio includes "Local Style" Fish, Barolo Braised Short Ribs with Mushroom Risotto & Grilled Lamb Chops with Polenta

SIDE DISHES

Yukon Gold Mashed Potatoes	\$ 7.00
Mac 'n' Cheese with Swiss Chard and Pancetta	\$ 9.00
Buttered Asparagus	\$ 8.00
Truffled Brussels Sprout Leaves	\$ 8.00
Shoe String Potato Fries with Truffle Salt	\$ 7.00

We present one check for parties of 8 or more with an added 18% gratuity, thank you.