



Chef Sheldon Simeon shares his six-ingredient **poke** recipe at AAA.com/hawaiimagazine.



[3 Questions With ...]

Chef Sheldon Simeon

Growing up in Hilo, Sheldon Simeon saw his Filipina grandmother as a major culinary influence. "We'd go out in the garden every morning and cook a stew from whatever vegetables were available," he says. The food of Portuguese, Chinese, and other immigrant workers in Hawai'i's sugarcane fields also honed his young palate. Simeon attended the Culinary Institute of the Pacific and the Maui Culinary Academy before landing a job at Star Noodle in Lahaina. In 2013, Simeon was a finalist on Bravo TV's *Top Chef: Seattle*. After the show, he returned to Maui and soon took the helm at AAA Four Diamond Wailea Beach Marriott Resort & Spa's dining venues Mala Wailea and MiGrant (808-875-9394; malawailea.com, migrantmaui.com). Last year, he was voted *Food & Wine's* People's Best New Chef for the Northwest & Pacific. —Bekah Wright

1 WHERE DO YOU LIKE TO EAT ON MAUI? One of my best friends, Isaac Bancaco, is the chef at Ka'ana Kitchen [808-573-1234; maui.andaz.hyatt.com/en/hotel/dining/ka_ana-kitchen.html] at the Andaz Maui at Wailea Resort. I gotta have his abalone risotto. And Paradise Supermart, a Filipino convenience store where I grab the roasted pork specialty, lechón.

2 WHAT'S THE FIRST THING YOU WANT TO EAT AFTER RETURNING FROM A TRIP TO THE MAINLAND? On Maui, I go to Tamura's Market [808-853-4700; tamarasmarket.com] for their fresh, fun, and creative selection of poke and to Ululani's Hawaiian Shave Ice for the liliko'i shave ice [808-877-3700; ululanishaveice.com]. On Hawai'i Island, I head to Cafe 100 in Hilo [808-935-8683; cafe100.com] for the loco moco—it's the birthplace of that dish.

3 WHAT'S YOUR PERSONAL FAVORITE DISH AT MIGRANT? The fat chow fun noodle is like Hawai'i—there are so many different cultures found in that one dish, but they all blend together.

[Trending]

Strawberry Guava

"When life gives you lemons, make lemonade," goes the popular saying. Chefs and bartenders are applying that concept to strawberry guava, the sweet-tart fruit of one of Hawai'i's most invasive trees.

—Cheryl Chee Tsutsumi

Gannon's

Wailea Golf Club
100 Wailea Golf Club Drive, Wailea, Maui
(808) 875-8080; gannonsrestaurant.com

House-made **strawberry guava vinaigrette** perks up the chop salad of red lettuce, grape tomatoes, cucumbers, toasted pumpkin seeds, and raw and fried Maui onions.



One Forty

Four Seasons Resort Lanai at Manele Bay
One Mānele Bay Road, Mānele Bay
(808) 565-2000; fourseasons.com/manelebay/dining/restaurants/one_forty

Meaty smoked **baby back ribs** are brushed with a house-made sauce of molasses, smoked tomatoes, and strawberry guava juice (from chef Marcus Stewart's strawberry guava tree).

Rays on the Bay

Sheraton Kona Resort & Spa
at Keauhou Bay
78-128 'Ehukai Street, Keauhou, Hawai'i Island;
(808) 930-4900; sheratonkona.com/dining/rays-on-the-bay-kona

The **Smoldering Guava cocktail** features fresh strawberry guavas that are crushed and strained into a blend of Grand Leyenda tequila, Mexican mescal, and a splash of Orchid Liqueurs' guava-flavored liqueur.