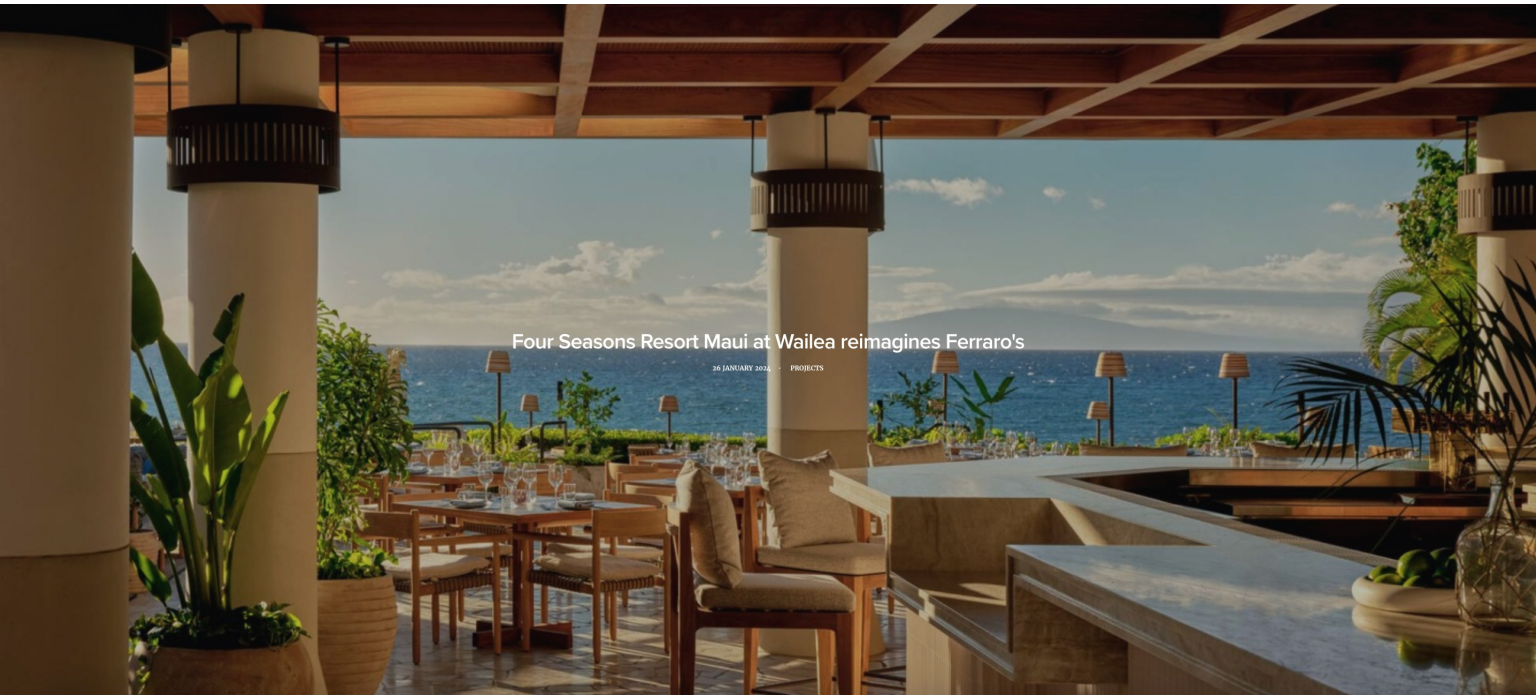


# SUPPER



Four Seasons Resort Maui at Wailea reimagines Ferraro's

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Four Seasons Resort Maui at Wailea has reopened its oceanfront flagship dining concept, Ferraro's Restaurant & Bar with refreshed interiors by Studio Collective and a new menu from Chef de Cuisine Russell Rummer.

Upon entering Ferraro's, the redesigned 192-seat eatery captures the essence of Maui with design elements inspired by the local environment and surrounding landscape that harmonise with the property's lush grounds and panoramic views. Vibrant new landscaping surrounds the entrance, embracing a tropical experience, accompanied by a multitude of potted plants.

Once inside, diners are greeted by an expansive three-sided bar, updated extensively with a marble bar top, tiled bar face and custom back bar display featuring an inset bronze mirror that reflects the sunset and ocean. Plush sofa groupings upholstered in a rich navy fabric line the southern perimeter of the space. Handcrafted ivory and indigo ceramic tiles, inspired by the colours and textures of Maui, are used for tabletop insets, serving as striking decorative accents. A custom teak trellis unifies the upper dining patio, bar and piazza areas.

“Our intent with the new design and layout was to open up the space, connecting it both to its beautiful surroundings as well as to the resort itself,” explains Adam Goldstein, Partner and Design Director of Studio Collective. “Our vision for the evolution of Ferraro's embraces the soul of the island, integrating contemporary sophistication with a welcoming, residential charm. The use of locally sourced materials, natural elements, and careful attention to detail ensures that Ferraro's is not just a restaurant, but a dynamic dining destination on the island.”





Under the culinary direction of Executive Chef Ryan Schelling and Ferraro's Chef de Cuisine Chef Russell Rummer, the dynamic new menu is inspired by Hawaii's bountiful waterways and designed to be enjoyed in the style of coastal Italian leisure culture. A refreshing and modern Italian menu offers a variety of artfully prepared seafood dishes accompanied by an array of handmade pastas and the freshest locally sourced seasonal produce. Those who wish to fully embrace la dolce vita can opt for Festa da Ferraro's, highlighting a selection of Chef Rummer's not-to-be-missed dishes served family-style or indulge in the Pesce Intero Alla Piastra, a roasted whole Hawaiian snapper.

The beverage programme complements the menu through an extensive list of Italian wines, creative cocktails, and an expansive selection of amaro, curated by the Resort's Beverage Director Aaron-Wood Snyderman. From a convivial Spritz Hour to inventive craft cocktails at dinner to an after-dinner digestif menu to the late-night pizza pairing menu, amaro is spotlighted from start to finish. With the assistance of one of the Amaro Experts, curious epicureans can discover more about the liqueur in customised flight form, selecting one from each of the menu's amaro categories: Herbaceous, Bitter, and Sweet. Other noteworthy cocktails include the Caviar & Limoncello Rosemary Spritz, served tableside with a caviar "bump," during Spritz Hour and dinner's Pasta Water Martini, utilising water from Ferraro's hand-made pasta to provide texture and a silky feel.