



NEWS

Four Seasons Resort Maui



By VICKY LEWIS — 14 February 2024 4 Mins Read

Hawaii's five-star, five-diamond luxury Four Seasons Resort Maui at Wailea unveils a spectacular re-imagination of the Resort's oceanfront flagship dining concept, Ferraro's Restaurant & Bar at the start of 2024. An extensive design transformation by acclaimed Venice, CA-based boutique agency, **Studio Collective**, and dynamic new menu direction led by Chef de Cuisine Russell Rummer, further strengthens the beloved restaurant's near 30-year culinary legacy as one of Maui's premier dining destinations.

"After much anticipation, we are delighted to reopen our doors and welcome guests back to the newly redesigned Ferraro's," says Four Seasons Resort Maui General Manager Ben Shank. "The re-imagination combines the best of Maui and Italy through a stunning transformation that promises an unforgettable culinary experience for guests, where Italian cuisine melds with our aloha spirit."



Perched above the shoreline of Maui's pristine Wailea Beach, the newly transformed Ferraro's effortlessly embraces the soul of the island and the spirit of *la dolce vita*—the sweet life. Integrating sophisticated contemporary design elements to create an environment that complements Maui's mesmerising landscape, Ferraro's is not just a restaurant, but a destination where guests and their loved ones gather to create lifelong memories.

Upon entering Ferraro's, the redesigned 192-seat oceanfront concept captures the essence of Maui with design elements inspired by the local environment and surrounding landscape that harmonize 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 that enhance the *al fresco* charm.

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, providing the ideal location for a pre-dinner spritz or post-dinner amaro. A variety of dining groupings on the upper and lower decks of the restaurant are arranged to maximize unobstructed sunset views well into the night under the Maui stars. Handcrafted ivory and indigo ceramic tiles, inspired by the colors 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,” says **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 program 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. 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.