

Beach House Holiday



1 Chevalier Robert Palma, Kyoko Palma, Dame Marti Hazzard and Bob Hazzard. **2** Dame Christie Weaver-Scoville, Maître Hôte Kelly Sanders and Vice Conseiller Gastronomique Hon. Diana Nicholson. **3** Kyoko Palma, Dame Kristi Komeya, Lexie Agsen, Kim Yoshino, Touri Parsa, Dame Gladys Vernoy and Patricia Henderson. **4** Chevalier Don Parsa and Touri Parsa. **5** Kristen Chan, Bailli Mark Monoscalco, Vice Conseiller Gastronomique Mirella Monoscalco and Chevalier Michael Chan. **6** Ash Matar, Chef Randy Uehara and Maître Rôtisseur Kimi Matar.

By Christel Yount, *Vice Chargée de Presse*

WHEN REVELERS FROM THE KAUAI/OAHU BAILLIAGE MET ON December 6—St. Nicholas Day—at the Moana Surfrider Hotel in Waikiki, spirits soared high. Glasses of Taittinger Brut N.V. and hors d'oeuvres of goat cheese gelato and poached pear *crostini*, Maine lobster salad on sweet bread toast, and escargot-stuffed mushrooms provided a delicious prelude to an extraordinary meal.

The dinner proper began with an elegant seafood *tian* featuring poached diver scallops, Atlantic salmon tartare, yellowtail poki, and California osetra. This mélange was matched with the first in a series of amazing wines: Castel Sole Verdicchio dei Castelli di Jesi Classico 2006. This northern Italian selection had citrus and almond aromas, lemon and melon flavors, and a nice balance of lingering acidity. Verdicchio, meaning “a little green,” denotes the grape’s greenish-gold color.

As a link between sea and earth fare, we enjoyed duck confit with sweetbreads, Hamakua mushrooms, Pernod cream sauce, and potato crisp, complemented by the rich and spicy Domaine Leflaive Bourgogne Blanc 2006. This white Burgundy is made from Chardonnay grapes.

In keeping with the notion that Christmas is a time of plenty, we

were treated to lavish portions of veal roast that had been flown in from Wisconsin for the occasion. Equally special was that Bailli Mark Monoscalco double-decanted the accompanying Grilli di Testamatta Chianti 2006. Foie gras ravioli with morels, pumpkin purée, and asparagus stood up well to the “Hothead’s Whims”—which is how “Grilli di Testamatta” translates. This wine is not labeled Chianti because it is produced outside of the Chianti region by a rising young star in Tuscany. Sangiovese, Canaiolo, and Colorino are its main ingredients.

The second meat course reminded us that the other half of the world celebrates Christmas in springtime when lambs are bountiful. Australian rack of lamb was artfully paired with Mont-Redon Châteauneuf-du-Pape 2005. For a fiery finale, Chef Rodney Uehara conjured crêpes suzettes. In a tableside presentation, the crêpes were flambéed in brandy with orange-butter sauce and Grand Marnier. The Chilean Santa Alicia Late Harvest Muscatel 2005 enhanced the dessert.

Thank you, Bailli Monoscalco and Vice Conseiller Gastronomique Mirella Monoscalco, and *mahalo nui loa* to Chef Uehara. *Mele Kalikimaka* and *Hau’oli Makahiki Hou* to one and all! ☒