

Une Soirée en Bourgogne

By Judith Kellogg, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

ECHANSON PROVINCIAL DAVID GOCHROS TEAMED UP with Bailli Garrett Saikley on February 21 to create a memorable event for the Honolulu Mondiale. “Une Soirée en Bourgogne” featured a remarkable collection of fine wines from the Burgundy region paired with exquisite dishes prepared by chefs and students from Kapi’olani Community College’s (KCC) distinguished culinary program. At the helm of the kitchen crew were Chef Rôtisseur Grant Sato and Chef Rôtisseur Ernst Hiltbrand.

The elegance of the setting did justice to the sophistication of the wines. The college’s Ka’Ikena Dining Room, situated on the slopes of Diamond Head, offers one of the most beautiful views in Honolulu. As the evening progressed, a full moon reflecting off the Pacific Ocean provided a sparkling backdrop for the lively and informative affair.

Preceding dinner, Mondiale officers in full regalia inducted six new members, including Chef Sato, into the Société Mondiale du Vin. The Honolulu Chapter now has sixty-six members and hopes to increase that number in the near future.

These inductees could not have had a better introduction to the Mondiale than that which they experienced at this event. Echanson Provincial Gochros oriented us, describing the characteristics of the Burgundy region, with particular attention to the *grands crus*. In addition, he commented on the specific vintages as they were served. He had selected top-notch wines to showcase. The *premier cru* Domaine Laroche Chablis Fourchaumes 2004 was followed by three *grands crus*:

Paul Pernot Bienvenues-Bâtard-Montrachet 2003, Dominique Laurent Clos de la Roche 1996, and Domaine Daniel Rion & Fils Clos Vougeot 1990.

Chef Sato and the KCC staff seamlessly incorporated local ingredients such as Big Island abalone, island snapper, and Big Island beef into a classic French menu. Chef Hiltbrand and his students provided the final sweet indulgence with four refined desserts. During this impressive evening, Echanson Provincial Gochros ably managed to transport us to Burgundy for a rare sampling of choice wines and cuisine. ☒



1 Server with assorted desserts. 2 Officers and inductees. 3 Chef Rôtisseur Grant Sato and Bailli Garrett Saikley. 4 Echanson Provincial David Gochros.