

# Cruise to Nowhere



(Top) Executive Chef Eric Smith (left) and staff.

(Right) Chevalier Asa Asakura and Conseiller des Hôteliers Hon. Hans Strasser.



By Garrett Saikley, *Honolulu Bailli*

WHAT DO INHABITANTS OF REMOTE, TROPICAL ISLANDS DO when a change of scenery is required? On April 26, forty-two Honolulu and Kauai/Oahu confrères took a “One Night Cruise to Nowhere” aboard the Norwegian Cruise Line’s *Pride of Aloha* out of Honolulu Harbor. A mediocre lunch at a restaurant onboard left us wondering what was in store for the night. Would the Honolulu bailli be made to walk the plank if the event was a disaster?

The Owner’s Suite had been rented for the evening’s reception. When we discovered that it could comfortably accommodate only eight people, we thought all was lost. At seven bells (as we old salts say), salvation came! Our affair was relocated to a beautiful, spacious room filled with cocktails, champagne, and tasty delights.

We then gathered on the top deck in the glassed-in French Bistro—the ship’s haute cuisine venue. Anticipating magnificent vistas of Honolulu and Diamond Head, we hummed “Honolulu City Lights” but soon learned that Pele, the volcano goddess, masked our view with “vog”—the Hawaiian equivalent of Los Angeles’ smog. Undaunted, we enjoyed a fantastic dinner of anchovy-wrapped scallops, taro-root ravioli with truffled mushrooms, roasted lobster with caramelized banana and raisin-soy-lime butter, beef tenderloin with Gorgonzola cream, and green-tea crème brûlée. Disembarking the next morning for home, we relished our one-night change of scenery with not a palm tree in sight. ☒

# GOING GREEN FOR St. Patrick’s Day

By Robert G. Gordon, *Pair de la Chaîne*

ON MARCH 7, MEMBERS OF THE PALM BEACH BAILLIAGE celebrated St. Patrick’s Day at the Mar-a-Lago Club. Members arrived attired in green to enjoy an evening of traditional Irish food, wine, and whiskey under the direction of Executive Chef Jeff O’Neill. Palm Beach’s number-one Irish chef helped our chapter celebrate the holiday in typical Chaîne style. The festivities began with a reception featuring delectable hors d’oeuvres. We happily tucked in oysters on the half shell, steak tartare topped with poached quail egg, lobster salad, hot Irish oatcakes, and apricot with foie gras.

Dinner began with hot, smoked, wild Irish salmon followed by quail, poached halibut, and mulligatawny soup. The main course was the ever-popular corned beef and cabbage, after which we savored a selection of Irish cheeses. The unique dessert was a “pot of gold” surrounded by mint chocolate and gold coins to provide a bit of Irish luck for each of us.

Among the wines we sipped during the evening were Meursault Tête de Murger de Monthélie, Chassagne-Montrachet Morgeot 2003, Château d’Lamarque Haut-Médoc 2000, and Clos de Tart 2003. We also imbibed green beer, green martinis, Jameson Irish Whiskey, and Baileys Irish Cream. We departed doing the Irish jig and continued to dance all the way home. ☒



(Left) Bailli Délégué National Hon. Joe Caruso, Vice Echanton Arlette Gordon, Pair de la Chaîne Robert Gordon and Managing Director/Bailli Hon. Bernd Lembcke.

(Below) Nassau Vice Chargée de Presse Isabella Overend, Jurisconsult Greg Eisenmenger, Chargée de Presse Nationale Cindy Eisenmenger and Nassau Bailli Ronald Overend.



(Above) Bailli Brenda Nestor Castellano and Chevalier Robert Castellano.

PHOTOS BY DAVIDOFF STUDIO, INC.