

CELEBRATING OUR Young Chefs

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

MARCH 24 WAS A LONG, BUSTLING DAY. THE FLURRY OF activity began at 7:30 A.M. for the kitchen help, judges, and regional officers who had come to support the four talented young men competing to represent the Hawaii/Pacific Islands region in the National Jeunes Commis competition.

The event was beautifully orchestrated by Conseiller Culinaire Provincial Kusuma Cooray, professor at the Culinary Institute of the Pacific at Kapiolani Community College.

At the end of this eventful day, Honolulu Bailli Fred Hellekes hosted a gala dinner at the Kahala Hotel and Resort in Honolulu to celebrate the superb accomplishments of the next generation of fine chefs. We began by toasting the competitors with Charles Heidsieck Brut Champagne Réserve N.V. We then sampled delectable hors d'oeuvres while looking out over a waterfall and dolphin pools.

Dinner began with black lump crab cake and crab salad with sweet Kahuku corn aioli, Hawaiian chili pepper oil, and Big Island tangerine vinaigrette. This offering was matched with Joh. Jos. Prüm Riesling Kabinett Wehlener Sonnenuhr 2005.

Following chilled prosciutto consommé, we savored a trilogy of beef, accompanied by Merryvale Cabernet Sauvignon Napa Valley Reserve 2003. The beef extravaganza featured American Kobe beef carpaccio with beef bouillon, salt-crusted Black Angus strip loin, and Vietnamese-style beef broth with star anise-braised short-rib dumplings. Our last indulgence was Black Forest-steamed chocolate sponge with *griottines*, cherry sorbet, and Valrhona chocolate set on vanilla bean cream. Dessert was enhanced by Château Raymond-Lafon Sauternes 1994.

Executive Chef Wayne Hirabaiyashi had prepared a luxurious dinner, but the highlight of the evening was the announcement of the Hawaii/Pacific Islands regional Jeunes Commis winner. Sonny Acosta earned the honor of representing our region at the national competition. His menu was notable for its inventive Pacific Rim flair and elegant presentations. Although the top award could only go to one young chef, each of these talented individuals proved that the culinary future is in good hands. ☒



1 H/PI regional Jeunes Commis winner Sonny Acosta. **2** Mira Han, Angie Farber, Honolulu Bailli Fred Hellekes, Dame Hannelore Paik, Chevalier Ji Son Paik and Dame Mireille Leitch-Zurcher. **3** Chevalier Beau Champion, Kauai/Oahu Bailli Hon. Bruce Liebert and Kauai/Oahu Bailli Mark Monoscalco. **4** Chevalier John Morton, Honolulu Maître Rôtisseur Cyrus Goo and Conseiller Culinaire Provincial Kusuma Cooray. **5** Debra Speere, Maui Bailli Chris Speere and Maui Vice Chargée de Presse Hon. Addie Vierra. **6** Dame Lucille Boston, Chargée de Presse Provinciale Judith Kellogg, Kauai/Oahu Bailli Hon. Carole Brooks, Dame Kathryn Nicholson, Dame Kai Cowell and Kauai/Oahu Vice Conseiller Gastronomique Mirella Monoscalco. **7** Chevalier Robb Lee, Dame Bertie Lee and Bailli Provincial Robert Lee. **8** Chaîne officers and judges.