

# Another *Delicious* Year

By Christel Yount, *Vice Chargée de Presse*

ON APRIL 13, MEMBERS OF THE KAUAI/OAHU BAILLIAGE gathered for their annual business meeting and dinner at 3660 On the Rise restaurant. Co-Owner/Executive Chef Russell Siu is known for his distinctive Euro-Island cuisine—a blend of his East-West heritage—featuring seasonal products from Hawaii’s oceans and farms. Chef Sui and Chef de Cuisine Lydell Leong created an innovative, elegant dinner for our group.

Cooled by a scented Hawaiian breeze, we relaxed on the outdoor lanai overlooking the ocean and mountains. First, we were treated to a delicious warm scallop mousse with blue crab, citrus aioli, and sake-cured wild salmon with yuzu vinaigrette, accompanied by Roederer Estate Brut Anderson Valley N.V.

After watching the sunset, we moved to the dining room for the main event. A stunning array of wines had been chosen to complement the outstanding menu. Seafood ravioli with lobster truffle sauce found a strong partner in Leone d’Almerita 2006, a Sicilian wine. Bailli Mark Monoscalco was adventurous in selecting Tedorigawa Daiginjo sake to pair with black cod glazed with soy sake. Côte de Nuits-Villages Burgundy 2005 made a perfect marriage with Long Island duck with wild mushroom risotto and balsamic reduction.

The next stop in the wine world was Napa Valley. Fire-roasted beef tenderloin filet with buttered, braised Alaskan king crab leg, truffled hollandaise sauce, and caramelized shallot *demiglace* was matched with Orin Swift The Prisoner 2006. The meal ended with an incredible lilikoi passion-fruit brûlée tart, enhanced by Maculan Dindarello Moscato 2006 from Piemonte. Dame de la Chaîne Christie Weaver-Scoville then blew out her birthday candles.

Following dinner, there was a slide show chronicling the events of the past year. Vice Conseiller Gastronomique Mirella Monoscalco then highlighted some of the activities planned for this year. It had been a landmark year for our chapter, as every event was sold out. We look forward to what next season has in store for us, especially since our able and beloved bailli has agreed to lead us for another three years. We are also proud that our candidate in the Young Sommelier competition, Patrick Okubo, will be representing our region nationally. Special thanks go to Bailli Honoraire Bruce Liebert for taking beautiful photos and supporting us throughout the year.

In conclusion, Bailli Monoscalco extended accolades to the evening’s talented chefs and waitstaff. We departed fortified with good cheer and enviable camaraderie. Who would have thought a business meeting could be such fun? ☒



**1** Bailli Provincial Hon. Fred Honda, Dame Kai Cowell and Bailli Provincial Hon. Robert Lee.

**2** Dame Dara Sage, Kristi Komeya and Dame Victoria Cowan.



**3** Ash Matar, Vice Chargée de Presse Christel Yount, Jean Clark and Chevalier William Biegenwald. **4** Chevalier John Dobrosky, Vice Chargé de Missions Erich Schweiger and Bailli Mark Monoscalco.