

# Christmas BY THE Sea

By Christel Yount, *Dame de la Chaîne*

ON DECEMBER 11, BAILLI MARK MONOSCALCO AND VICE Conseiller Gastronomique Mirella Monoscalco hosted a Hawaiian Christmas event for the Kauai/Oahu Bailliage at the elegant Bali by the Sea restaurant at the Hilton Hawaiian Village in Waikiki. Traditional Hawaiian *haku lei*—which are worn on the head—*holoku* muumuu, and Vanda orchids blended with the delicious food, fine wines, and good cheer to make this an affair to remember.

Our hosts toasted the group with a refreshing Charles Heidsieck Brut Champagne Réserve N.V. and a ringing chorus of “*Mele Kalikimaka*,” the Hawaiian Christmas song. We were then offered delectable *pupu*, including Asian chili beef tenderloin canapés with orange miso glaze, warm smoked salmon profiteroles, mini quiche Lorraine with Parma ham, and Big Island goat cheese.

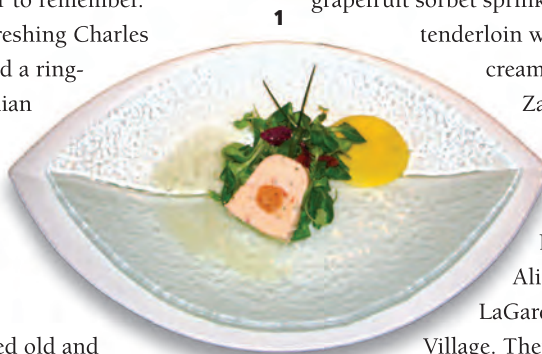
The seating arrangements artfully mixed old and new members so that friendships could blossom. Pleasant conversation continued as the first course of chilled, tarragon-scented Kona lobster terrine with mango slices, mâche, and white truffle vinaigrette was served. Girard Chardonnay Russian River Valley 2004 perfectly complemented this dish. The next highlight was roasted pheasant bisque with Kona coffee, seared quail breast, crème fraîche, and buttered squash. Au Bon Climat Pinot Noir Santa Barbara County 2005

was a fine match for this course.

Pan-seared foie gras was subtly paired with the crowning wine star: the golden-colored, full-bodied Château Roumieu-Lacoste Sauternes Cuvée André 2001. The summer fresh taste of huckleberry jam on toasted brioche brought out the apricot notes in the wine. To ready our palates for the main course, we enjoyed Campari-flavored grapefruit sorbet sprinkled with mint shavings. The entrée of venison tenderloin with crispy pancetta, baby asparagus, and creamy polenta was accompanied by Bodega Catena Zapata Malbec 2004.

Bailli Monoscalco thanked the culinary artists who had created our seaside Christmas extravaganza: Bali by the Sea's Executive Chef Adam Hightower and Manager Alicia Antonio as well as Chef Rôtisseur Daniel LaGarde, executive chef of the Hilton Hawaiian Village. Their staff received a well-deserved “*mahalo nui*”—thank you very much—from all in attendance.

Everyone thought that the *assiette gourmande*, presented with a deliciously complex Cockburn Tawny Port 10 Years Old N.V., was the denouement. We were then surprised by a whimsical Hawaiian ending as the staff brought out steaming, “erupting” Diamond Head chocolate volcanoes bearing chocolate truffles in their cauldrons—a spectacle befitting our Hawaiian holiday feast. ☞



PHOTOS BY NORA MEIJDE-GENTRY



**1** Kona lobster terrine. **2** Bailli Hon. Bruce Liebert, Chargée de Presse Provinciale Judith Kellogg, Vice Conseiller Gastronomique Mirella Monoscalco and Bailli Mark Monoscalco. **3** Bailli Provincial Robert Lee, Bertie Lee, Dame Anna Lise Vogel and Chambellan Provincial Laurence Vogel. **4** Leanna Berwick, Chevalier Mark Berwick, Dame Dara Sage and Chevalier Vince Sage. **5** Chevalier Allan Gifford and Ruth Ann Becker. **6** Vice Conseiller Gastronomique Mirella Monoscalco, Executive Chef Adam Hightower, Bailli Mark Monoscalco and Executive Chef/Chef Rôtisseur Daniel LaGarde.

