

A Culinary VALHALLA



By Mirella Monoscalco
Vice Conseiller Gastronomique

ON THE BEAUTIFUL EVENING OF May 20, members of the Kauai/Oahu Bailliage gathered for a seven-course extravaganza at Honolulu's Chef Mavro Restaurant, described by *Travel and Leisure* magazine as "a culinary Valhalla." A long way from his native city of Marseilles, Proprietor/Chef George Mavrothalassitis has been working his culinary magic in Hawaii since 1988. In addition to numerous other accolades, he has been honored with a James Beard Award and has been lauded by *The Wine Spectator* and *Gourmet* magazines.

Using the resources of dozens of boutique farmers and specialty fishermen, Chef Mavrothalassitis incorporates the multi-ethnic foods of Hawaii in his cuisine. We were privileged to have his special attention at our springtime feast. The chef's delicious fusion of French and Hawaiian delicacies was apparent with the presentation of the hors d'oeuvres. These included ahi tartare on taro chip and salmon mousse with crème fraîche, served with Charles Heidsieck Brut Champagne Réserve N.V.

Dinner began with foie gras wrapped in Japanese nori with ruby grapefruit-Korean pear essence, matched



1 Dame Kelsey Sears, Chevalier John Magauran, Vice Conseiller Gastronomique Mirella Monoscalco, Dame Kristine Altwies-Nicholson, Bruce Chen and Bailli Mark Monoscalco. **2** Roasted lamb loin with spiced green olive relish. **3** Dame Christie Weaver-Scoville, Bailli Hon. Bruce Liebert and Ruth Limtiaco. **4** Susan Lee, Vice Conseiller Gastronomique Mirella Monoscalco and Chevalier Sid Lee.

with Dr. Pauly-Bergweiler Riesling Kabinett Mosel-Saar-Ruwer 2005. The next course of hamachi yellowtail was marinated in coriander, thyme, garlic, and chervil and complemented by a delightful Château de Tracy Pouilly-Fumé Loire 2003. Spiny Keahole lobster from the Big Island was then served with sautéed leeks. Domaine Paul Pillot Chassagne- Montrachet Champs-Gains Burgundy 2004 accompanied this course.

Spring was in the air with the arrival of roasted Mountain Meadow lamb loin spiced with green olive relish. This dish married beautifully with Hubert de Bouiard de Laforest Lalande de Pomerol la Fleur de Bouard Bordeaux 2002. We were then treated to Big Island goat cheese mousse and Granny Smith tomato marmalade, matched with Tardieu-Laurent St.-Joseph Vieilles Vignes 2001. Rounding out the meal was white chocolate raspberry parfait with chocolate marshmallow and orange crisp, enhanced by Château Roulerie Coteaux du Layon-Chaume Loire 1995.

At the end of the evening, Bailli Mark Monoscalco extended well-deserved thanks to Chef Mavrothalassitis for his unique and creative menu, to Sommelier Todd Ashline for his wine perfect pairings, and to the staff for their superlative service. ☐