

ANOTHER *Exciting* YEAR



By Mirella Monoscalco, *Vice Conseiller Gastronomique*

THE INVITATION TO THE KAUAI/OAHU BAILLIAGE'S ANNUAL business meeting and dinner read, "Another exciting year in the kitchen." One of the most exciting kitchens in Hawaii can be found at Kapiolani Community College. The college's Culinary Arts Program has a distinguished legacy, which was exemplified on February 9 during the Kauai/Oahu Bailliage's six-course extravaganza in the school's elegant Ka'Ikena Restaurant.

The meal was cooked and served by culinary students, under the guidance of Executive Chef/Honolulu Chef Rôtisseur Grant Sato. The chef worked his magic by creating a delicious menu that began with excellent passed hors d'oeuvres. Smoked duck canapés with blue cheese mousse and macerated cherries, Hawaiian-style Kalua pig with caramelized red onion, and crab and salmon roulade were accompanied by a floral Nicolas Feuillatte Brut N.V.

The first course of ahi tartare with kaffir lime rémoulade and wasabi tobiko was perfectly partnered with a full-bodied, balanced, and aromatic Alsacian Trimbach Gewürztraminer 2005. Up next was exotic mushroom soup, enhanced by Clos Sainte Magdeleine 2005 from Cassis. We then savored Hunan-marinated quail with creamy arugula polenta. This dish married beautifully with Capitel Croce Anselmi IGT Veneto 2005, a fruit-forward wine that was persistent and rich on the palate. Spring was in the air with the arrival of Kona coffee-marinated lamb loin, paired with the stylish and impeccably balanced Abeja Cabernet Sauvignon Columbia Valley 2004.

Master Pastry Chef/Honolulu Chef Rôtisseur Ernst Hiltbrand crafted a show-stopping dessert selection featuring an "East meets West" chocolate-mousse dome with a green tea-cream center; mascarpone-passion fruit charlotte with nougatine garnish; "Mont Blanc" chestnut tartlet with a meringue base; and blood orange-bourbon sorbet. These treats were served with A. Christmann Riesling Auslese Pfalz 2001.

Bailli Mark Monoscalco then got down to the evening's official business. On the agenda was the approval of the financial report, a slideshow of past events, and a preview of upcoming events. After the meeting, the young chefs and service staff received a well-deserved standing ovation. It is a joy to see the next generation of food and wine professionals being expertly trained. Special thanks also went to Banquet Manager and Coordinator David Miyamoto, who ensured the ultimate success of this affair. We departed with the satisfying feeling that our bailliage will continue to flourish with the help of new members, fresh talents, and ongoing dedication. ☒

1 Vice Chancellor-Argentier Hon. Paul Grab, Dame Kathryn Nicholson and Jennifer Schweiger. **2** Chevalier John Michael White and Chargée de Presse Provinciale Judith Kellogg. **3** Chargée de Presse Provinciale Judith Kellogg, Dame Kelsey Sears, Dame Lucille Boston, Tiffany James, Dame Aida Paulin, Mae Higa and Vice Conseiller Gastronomique Mirella Monoscalco.