



Chaîne des Rôtisseurs

Hawaii/Pacific Islands

Regional Newsletter

Volume 5, Number 1

Spring Edition

March 2005



Dr. Robert Lee, Jr.
Bailli Provincial
Consul l'Ordre Mondial
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I would like to wish all our members a very happy and prosperous New Year as it is the Year of the Rooster. The year has passed so quickly with functions, meetings and new members joining the chapters. The new members take the oath of the Chaîne to obey the rules and regulations of the Chaîne, participate in activities and honor our fellow members, joining with them in pleasures of the table.

Inducted into the Honolulu Chapter as a Chevalier d'Honneur, one of 4 of such rank inducted into the Hawaii-Pacific Region and the 11th so honored with the Honneur rank in the entire National U S Bailliage was Carlos Barbosa-Lima, a world-renowned classic guitarist.

I, and a few members, attended the National Council Meeting in Santa Barbara this past Oct. The main topic of discussion was the increase of dues (\$25), which has not been increased for 15 years, and the payment of our international dues to Paris. The U S pays an amount per member the same as other national Chapters, which is 50 Euros for a membership of 7250 members (\$325,000). Other national Bailliages pay much less because of fewer members in their Bailliages. There will be discussion of dues in an upcoming International meeting in Paris shortly.

On March 26th, there will be a national election for a new Bailli Delegee as Dave Wilson has decided not to run for reelection. The 2 worthy candidates Chancelier des Etas-Unis d'Honneur Claes Andersen, from CA, and Joe Caruso, an attorney from FL. Claes and Joe have held national offices and were on administrative committees in Paris. The 2 have held local, regional and national offices. Both are worthy, but I think Anderson may have a slight edge.

Bailli Bruce Liebert will not be running for reelection after his 3-

year term as Bailli of Kauai/Oahu ends. Bruce has led the chapter successfully, and demonstrated enthusiasm and professionalism in his leadership. He has appointed Mark Monoscalco to be Bailli Elect.

Bailli Albert Jeyte assumed the duties of Bailli d'Honneur Gordon Bartsch, who moved to Oregon two years ago. Jeyte was inducted formally as Bailli in December but because of business pressures he will be resigning and has appointed Wilhelm Pirngruber to be the Bailli Elect of the Big Isle Chapter.

On March 5th, the Jeune Commis Competition will be held at KCC so anyone may attend and view the judging commencing at 10:30 AM. You are to wear your Chaîne ribbon should you attend as at any other scheduled Chaîne function unless otherwise notified.

Two national officers visited Hawaii. Claes Andersen, Chancelier des Etas-Unis d'Honneur visited Honolulu in December of 2004. Ellen Hughes, Chargée de Presse Nationale, who is in charge of The Gastronomer was here in Honolulu and on Maui in early February.

We look forward to the coming year with the many activities planned on the agenda. The Maui Chapter will be hosting the Regional Assemblage at the Ritz Carlton in Kapalua in September. The National Council Meeting will be held in Naples, FL October 20 to 24, 2005. All Chaîne members are encouraged to attend the Regional as well as the National events. Details of these events will follow.

Visit the Hawaii-Pacific Region as well as the National Chaîne websites concerning local as well as National events, and send your email addresses to your Baillis as national news and invitations will be sent via emails. This also will cut down chapter and national expenses.

Please Pay Your

NATIONAL and REGIONAL Dues!

You will be billed separately from the National Office and from your local Bailliage. There are two (2) separate payments. One is for the National Membership and the other for the Local Membership.



John Doty
Echanson Provincial
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I am happy to report that we finished up another great year across the State for Chaîne wine happenings. On Oahu we finished up our Mondial events last year with a nice introduction to German wines with Fritz Hasselbach, the owner of Gunderloch Estates in the Rhienhessen region of Germany. A dinner was held at the Diamond Head Grill in the W Hotel and Chef Todd Wells put together a fantastic dinner, pairing it with the wines from Gunderloch. Fritz talked about the very confusing German wine laws and he tried to dispel the misnomer that all German wines are sweet Rieslings. To that effect, we had a very nice Dry Riesling and a Pinot Noir from Germany as well.

On to this year and the first item of business was the Young Sommelier Competition, which was held Wednesday, February 16 at the Vino Restaurant in Restaurant Row. The winner of that competition will go on to compete in the National Competition, which will be held in Seattle this year in May. This year they have changed the format a little bit and the applicants are all screened before they enter the Regional competition with an hour long written test. To give you an idea of the level they compete at, I was able to see parts of the first screening test and I would be lucky to get even one answer right.

In regards to upcoming Mondial events this year, hats off to Bruce Liebert who has the entire year planned out already for the Kauai-Oahu Chapter. He has a Cognac Event on Valentines Day at Formaggio, a vertical tasting of old Mondavi's with Alan Suzuki in April and a trip in the works for the Kapalua Wine Experience in November.

On my slate I have been working with David Gochros, Vice Echanson of the Honolulu Chapter. We are looking at a State Mondial event in the first quarter of this year with a sake dinner featuring Ultra Premium Sakes. Another event in the works for just the Honolulu Chapter will be opening some of the odds and ends in our wine cellar and seeing how they held up over the years.

We are looking at any and all ideas for events and if you have one please let me know and we can try to schedule it in.

*Visit the Chaîne website (<http://www.chaineus.org/>)
for information, including how to wear
the Chaîne ribbon and pins*



Kusuma Cooray
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JEUNE COMMIS COMPETITION

The Jeune Commis Competition this year is scheduled for March 05, 2005 and will be held at the Kapiolani Community College's Culinary Institute of the Pacific. We have seven fine chefs competing, three are from Honolulu and four are from Maui.

The contestants are as follows:

Oahu

Robin B. Abad

Age: 19
Employer: Padovani's Restaurant & Wine Bar
Job: First Cook
Chaîne Member Sponsor: Chef Phillippe Padovani

Andrew D. Stone

Age: 26
Employer: La Mer @ The Halekulani Hotel
Job: Assistant Cook
Chaîne Member Sponsor: Executive Chef Darryl Fujita

Derek M. S. Birn

Age: 25
Employer: La Mer @ The Halekulani Hotel
Job: Assistant Cook
Chaîne Member Sponsor: Executive Chef Darryl Fujita

Maui

Percy Aris

Age: 25
Employer: Vino Restaurant
Job: Line Cook
Chaîne Member Sponsor: D. K. Kodama

Christopher J. Napoleon

Age: 23
Employer: Kaanapali Beach Hotel
Job: Line Cook
Chaîne Member Sponsor: Tom Fairbanks

Duke K. Johnson

Age: 22
Employer: Gerard's
Job: Line Cook
Chaîne Member Sponsor: Gerard Reyersade

Jeremy Z. Choo

Age: 19
Employer: Maui Culinary Academy
Job: Production Manager
Chaîne Member Sponsor: Tom Lelli

The judges are of both professional as well as non professional status:

Professional Judges

Guillaume Burlion

Chaîne Title: Chef Rôtisseur
Professional Title: Executive Chef
Employer: Mid Pacific Country Club

Alan Takasaki

Chaîne Title: Maître Rôtisseur
Professional Title: Chef
Employer: Owner-Chef of Le Bistro

Eric Leterc

Chaîne Title: Chef Rôtisseur
Professional Title: Executive Chef
Employer: The Pacific Club

Gastronomes

Carole Brooks

Chaîne Title: Bailli Honorable

Anna Lisa Vogel

Chaîne Title: Dame de la Chaîne

Kane Hui

Chaîne Title: Chevalier

Kitchen Judges

Göran Streng

Chaîne Title: Vice Conseiller Culinaire
Professional Title: Executive Chef
Employer: Prince Hotel

Ernesto Limcaco

Chaîne Title: Chef Rôtisseur
Professional Title: Chef
Employer: Y. Hata & Co.

OFFICERS of HAWAII/PACIFIC ISLANDS



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BAILLIAGES of HAWAII/PACIFIC ISLANDS

Honolulu Bailliage



Fred Hellekes
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Since the last Newsletter, we have had two spectacular functions. Those of you that were lucky enough to attend the totally sold out Regional Assemblage at The Kahala Mandarin Oriental Hotel on September 11, 2004 will not forget the beautiful Theme Dinner, "Jewel of the Orient". Maître Hôtelier Jan Goessing, Maître de la Table Hôtelier Wayne Woods, Executive Chef Wayne Hirabayashi, and Banquet Manager George Moniz

created a truly unforgettable Chaîne event, and we are very grateful to them.

On December 17, 2004 we were called to Waikiki to celebrate a Formal Hawaiian Christmas at the historical Royal Hawaiian Hotel. Under the leadership of Chef Rôtisseur Alfred Cabucungan, a wonderful dinner was served that everybody will remember for a long time.

The schedule of events for 2005 has something for everyone. These are events that one will just have to attend.

The year begins with a wonderful dinner on April 02 at the Hawaii Prince Hotel Waikiki. Our own Vice Conseiller Culinaire Chef Gören Streng will be taking charge and assures us that this will be an absolutely fabulous evening.

Late April will bring a Mondial event in conjunction with the Kauai/Oahu Bailliage. This will be a vertical tasting of Robert Mondavi wines.

On May 30, our Honolulu Bailliage members will sail to the beautiful state of Alaska for a special Chaîne cruise on the Crystal Harmony.

Early July will have us gathering at the much anticipated Hiroshi's EuroAsian Tapas in Restaurant Row.

On October 02, we will fete the arrival of autumn with a game dinner at the Halekulani Hotel.

November will find us learning about "The Little Old Wine Maker" at another Mondial event in conjunction with the Kauai/Oahu Bailliage.

We will again close the year with a stunning holiday event you will not wish to miss. By-pass the Waikiki traffic, skip Friday's on your calendar, let the valet care for your auto, and slip into the always luxurious Kahala Mandarin Oriental Hawaii on Saturday, December 03. Maître Hôte Jan Goessing and his team promise an evening "to die for".

One must remember the Regional and National events for 2005. On March 05 will be the regional Junne Commis Competition Awards Dinner to be held at the Oahu Country Club and hosted by Kauai/Oahu Bailliage. In mid September the Regional gathering will be on Maui and hosted by the Maui Bailliage. On October 19 to 22 will be the National Capitre in Naples, Florida.

We are continuing our trend of seeking out some of our really special, smaller restaurants. Everyone has enjoyed these more casual, cozy venues.

In the vein of seating instructions from our National Office, we will continue to make every effort to seat you with a variety of members and guests. Should you need a bit of an ice breaker at your table? Remember, we are all there for our love of the food and wine!

The Board and I would like to once again thank all those involved in making our 2004 events so spectacular. Our evening at Oahu Country Club, Le Bistro, The New Otani Kamaina Beach Hotel, The Kahala Mandarin Oriental Hawaii, and The Royal Hawaiian Hotel were outstanding and thoroughly enjoyed by all.

Maui Bailliage



Mitch Kysar
Bailli

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Vice Conseiller Culinaire Christopher Speere and Chef Rôtisseur Robert Santos Cochaired the February 19 Chaîne event hosted by the Culinary Academy/Class in their Class Act Restaurant. Chef Rôtisseur Tom Lelli, the restaurant class instructor, and Professional du Vin Jim Powlan of Chamber & Cahmbers Wine Merchants hosted the class.

Powlan's company donated the fine wines for the dinner while Bailli Mitch Kysar and Vice Chancelier-Argentier Robert Cartwright donated the Riedel glassware to the college.

Each member and guest were greeted with a glass of champagne as they were escorted into the kitchen and given a big, white MCC apron to wear. The theme for the evening was "Classical Cool", and everyone agreed it was a cool way to begin the exciting evening for everyone, students, instructors, and guests.

The evening highlighted the four chefs competing on March 05 in the Jeune Commis Competition at the Kapiolani Community College. The young chefs competing from Maui are Christopher Napoleon of Kaanapali Beach Hotel, Percy Aris of Vino's, Duke Johnson of Gerard's, and Jeremy Choo of Maui Culinary Academy who is competing for the second time. Choo has been practicing for the past 4 months and has high hopes of winning this time.

Maui Chaîne members came through for these four contestants with a \$2000 donation for their airfare and other expenses.

It was definitely a learning experience for the student chefs of the Maui Culinary Academy. The result of the evening from the novice class act to the expertise class act was a winning combination. The students had impeccable public speaking skills at the podium and got a standing ovation. The Mayor and his wife were in attendance, and the entire evening came off as "Classical Cool."

Big Island Bailliage



Albert Jeyte
Bailli

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It is with great pleasure that I am delivering my second message as your new Bailli Elect.

Due to extenuating circumstances, the Spring Event scheduled for April 30 is being relocated from Hualalai Grill at Four Seasons to Hilton Waikoloa Village. We recently learned from Hualalai Resorts that the Beach Tree restaurant will be remodeled

in April. Consequently the Hualalai Grill needs to be available for their guests at that time. Fortunately Dieter Seeger, our General Manager, stepped up to the plate and graciously offered to host the spring event at Hilton Waikoloa Village.

At the Spring Event, you'll be treated to an enchanting evening in a tropical outdoor setting at our Ocean View Terrace. Sharpen up your putting skills as the evening will start with a round of golf at our Seaside Putting Course. With a casual aloha theme, it'll be the perfect opportunity to relax, dine under the stars, and get acquainted with your peers. Our talented Hilton Waikoloa Village culinary team will prepare a gastronomic experience that you won't soon forget, too. As the menu is finalized, we'll keep you posted via email and the website.

As your new Bailli Elect, I am delighted to be hosting the 2005 inaugural event at our resort. In looking forward to the 2006, this event will reflect our mission to get back to the basics of remarkable food, wine and camaraderie.

On behalf of our Hilton Waikoloa Village O'hana, we look forward to enjoying a tropical evening with you under the stars in April. Please stay tuned for further details.

Wilhelm Pirngruber
Bailli Elect
Big Island Bailliage

Kauai/Oahu Bailliage



Bruce Liebert
Bailli

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The officers of the Kauai/Oahu Bailliage: Diana Nicholson, Vice Conseiller Gastronomique, Mark Monoscalco, Vice Chargé de Missions, Koen Witteveen, Vice Chancelier-Argentier, James Browne, Vice Conseiller-Culinaire, Maurice Nicholson, Vice Echanson, and Judith Kellogg, Vice Chargée de Presse (who received the Bronze Star of Excellence in September for authoring more than 20 articles for the Gastronomer) have each contributed to the success of the Kauai/Oahu Bailliage during this past year. Dames Mirella Monoscalco and Nora Meijide, and Carole Brooks, Bailli Honoraire, have also participated in planning and execution of many of our events. We closed out 2004 with a wonderful event at the Prince Hotel with the participation of Chef Rôtisseur Göran Streng, who prepared a superb meal, featuring classic dishes that the sophisticated

twenties crowd might have enjoyed, embellished with Chef Streng's Pacific Rim flair.

A Bailli's term of office is for three years and this year marks my third year. I have nominated Mark Monoscalco to serve as the next Bailli of the Kauai/Oahu chapter. Mark, and his wife Mirella, have demonstrated their dedication to the Chaîne the past three years while serving in many capacities. Mark has helped Diana plan most of our events, has designed all of our invitations and menus, and instituted an on-line survey, which has proven helpful in providing feedback after each event. Mirella even authored one of our Mondial events for the Gastronomer. Both attended the most recent National meeting in Santa Barbara and, at the present time, are on a Chaîne cruise through the Panama Canal, taking the first-level Master Sommelier course. Judith and I will, of course, continue to remain active in the Chaîne and look forward to seeing all of you at this year's events.

Our annual members' business meeting will be in March. We look forward to your participation at this important event.

Kauai/Oahu Schedule of Events for 2005

- Mon., Feb. 14: An Exploration of Cognac, Mondial, Formaggio
- Sat., March 5: Young Chefs Award Dinner, Oahu Country Club
- March: Annual Business Dinner, Tavola Tavola with Chef Rôtisseur Masa Yamamoto
- April: A Vertical Tasting of Old Mondavi Cabernets 1966-1978 with Alan Suzuki
- Sun., May 15: An Extraordinaire Dinner, La Mer at the Halekulani
- September: Regional Assemblage, Maui
- September: A Night in Casablanca, (Everyone comes to Rick's...)
- Oct. 19-23: Grand Chapitre National Meeting, Naples, Florida
- November: That Little Ol' Wine Maker-You! Mondial, Wine The Experience
- December: Christmas Dinner, Moana Hotel

“Julie’s Corner”



Julie Honda
Chargée de Presse Provinciale
JulieHonda@aol.com

CHAINE LINKS IKI

Do you remember the first bed race fundraiser spearheaded by Honolulu Dame de la Chaîne Carole Kai Onouye two decades ago? The offspring of that race is the Great Aloha Run that took place on President’s Day. Monies collected go to 27 different charities each year. She also sparkles each week as the hostess of the popular “Hawaii Stars.” Twenty one consecutive years warrants a place in the Guinness Book of Records. Congratulations, Carole!

Relinquishing a year highlighted by many “field trips” such as visiting the Fire Station and Washington Place, Chambellan Provincial Laurence Vogel, Dean of Consular Corp, was honored by his fellow diplomats. Larry is the Honorary Consulate General of Denmark. His tribute highlighted his impressive leadership in business and in the community. “A glass of Krug Brut Rose Champagne to toast your continuing contributions and accomplishments to Society.”

Congratulations to Honolulu Chevalier Norman Asakura, an avid photographer, whose photo taken at the recent National Chaîne Assemblage at Santa Barbara was selected to be on the back cover of the upcoming *Gastronome*. Chargée de Presse Nationale Ellen Hughes was here recently and showed us proof of the Copy. Impressive! A coup for our Region because of you Ron.

Applause, applause to Honolulu Chevalier Dr. Thomas Kosasa, Front Cover Story Of Mid-Week’s February 19 issue. The accompanying write-up of Hawaii’s Renaissance Man Chevalier Thomas Kosasa equals the success of his family’s well known retail chain, ABC Stores. What impressed writer Susan Sunderling most in the interview was his humility. He does not brag, despite his many contributions to the medical field. The volunteering end includes piloting for air ambulance. Socially, we know he loves fine wines and gourmet food as a Chevalier.

Kauai/Oahu Dame de la Chaîne Gina Schultz was honored with a farewell party prior to her departure to her new home in Florida. She has not severed her ties to Hawaii as she still maintains her Gold Coast townhouse. Gina’s presence will be missed as she always looked ready for a photo shoot for *Vogue*.

Maui’s Dame de la Chaîne and her husband Rob joined the National Brillat Savarin Assemblage in Bermuda for a memorable five days of gastronomic and fine wine experience. Raved about Bermuda, green, clean, no poverty, no crime,

elegant, sophisticated, and no trash. \$1000 fine for littering.

Honolulu Chevalier Dr. Evan Dobelle transferred to the Boston Bailliage. Dr. Dobelle is President of the New England Board of Higher Education covering 6 New England states as of the beginning of the year. His wife Kit and their son Harry will join him after Harry graduates from Punahou in May. They will be missed.

Honolulu Chambellan Provincial Honoraire Roland Schuster and his wife Coral returned home after eight years abroad managing hotels in Bangalore and New Delhi, India. Mauritius Island located east of Africa was Schuster’s next challenge to build a premier hotel which is enjoying great popularity. They returned home last November after travelling extensively in Europe and now focusing on remodeling their Hawaii Kai home. Good news – Schuster is entertaining the idea of renewing his Chaîne membership.

Five Oahu/Kauai and one Honolulu Ordre Mondial members boarded the Ragatta Ship from Los Angeles to Miami recently. Grand Echanson Don Gulbransen’s Group from Hawaii included Kauai/Oahu’s Dame de la Chaîne Lucille Boston, Chevalier Robert Carpenter, Vice Chargé de Missions Mark Monoscalcom, Dame de la Chaîne Mirella Monoscalcom, and Dame de la Chaîne Nora Mejjide. Honolulu’s Vice Chancelier-Argentier Garrett Saikley completed the sixth member of the Hawaii Region.

Congratulations Mr. and Mrs. Beau Broughton. Mrs. Broughton, former Kauai/Oahu Vice Conseiller Gastronomique Alice Lombardo, is an avid polo player and first met her husband, a high goal polo player, four years ago. A Kauai/Oahu potential member.

Appreciation and Applause to Honolulu Vice Chargé de Missions Dr. Thomas Sakoda for his dedication to this newsletter from Spring 2001 to today. Steadily, he has taken over the responsibility of turning out the newsletter, primarily the typing, layout, and printing, and now editing during my health issues.

Gathering the information and collecting the articles is still my kuleana. I enjoy it. But, Tom and I would like to know if you are receiving what we put together for you to read, and we would like to know what fellow chapters and members are doing.

We would certainly appreciate your feedback. Does it make a difference if we continue or do not continue? How do you receive it? Email? We have no budget for the Newsletter. Initially Bob Lee and Maui Bailli Honoraire Harold Hardcastle and Tom Sakoda funded the printing costs done at Kinkos. The concept of the Email was suggested to eliminate the expense. What worth is it to you? Would you like to be a volunteer writer? What would you like to see Included?

Congratulations for a successful first term as Bailli Provincial Dr. Robert Lee. He begins another three year term when the new slate of National Officers have been elected. It is a two term

office of six years. Dr. Lee is well liked and respected by everyone on the National Board and represents our region in the best light. He is very generous and gracious host and Dame de la Chaîne Bertie is a talented and gracious hostess.

This is the Year of the Rooster, and born in the Year of the Horse, Bob's sign reads: Optimistic and a Good Leader. He always works in his own way and seldom accepts the opinion of others.

*Don't aim for success. If you want it, just do what you love and believe in, and it will come naturally.
(David Frost)*

*It is against Chaîne policy for members to bring their own wines and beverages to Chaîne functions. Please show your courtesy to the establishments that have allowed the Chaîne to have our functions at their establishments.
Dr. Robert Lee, Jr. Bailli Provincial*

MEMBERSHIP NEWS

Thomas H. Sakoda
Vice Chargé de Missions

NEW MEMBERS

Congratulations are in order for the new members to the Hawaii Pacific Region inducted in 2004. Welcome to the Chaîne des Rôtisseurs.

Big Island

Total Membership: 39 New Members: 2

James T. Lambeth, Chevalier (May 2004)

Jim D. Wilson, Maitre Hotelier (April 2004)

Honolulu

Total Membership: 120 New Members: 11

Carlos Barbosa-Lima, Chevalier d'Honneur (Oct 2004)

Shirleyanne H. Chew, Dame de la Chaîne (Nov 2004)

Phoebe Cowles, Dame de la Chaîne (Nov 2004)

Daniel Delbrel, Chef Rôtisseur (Jan 2004)

Christopher M. Fry, Maître de Table Hôtelier (Aug 2004)

Helen G. Gary, Dame de la Chaîne (Oct 2004)

Mark Gmur, Professionnal du Vin (Sept 2004)

Cyrus S. L. Goo, Maître Rôtisseur (Nov 2004)

Sidney I. Lee, Chevalier (Nov 2004)

Lawrence K. Nitta, Chevalier (Oct 2004)

Vivian J. Stackpole, Dame de la Chaîne (Sept 2004)

Kauai/Oahu

Total Membership: 75 New Members: 7

Abid Butt, Maître Hôtelier (Oct 2004)

Kaiulani A. Lowell, Dame de la Chaîne (May 2004)

Judy Devereux, Dame de la Chaîne (May 2004)

Kimberly A. Karalovien, Professional du Vin (Nov 2004)

Mayette Lowe, Dame de la Chaîne (May 2004)

Daniel M. Matsushita, Professional du Vin (Nov 2004)

Jacqueline Takeshita, Maître de Table Restaurateur (May 2004)

Maui

Total Membership: 55 New Members: 5

Steven R. Camahan, Chevalier (Nov 2004)

Janice Fairbanks, Maître Hotelier (Dec 2004)

Thomas A. Lelii, Chef Rôtisseur (May 2004)

Gerald T. Olson, Chevalier (Jan 2004)

Robert R. Santos, Chef Rôtisseur (May 2004)

SENIOR MEMBERS

The most senior member of each Bailliage should be recognized for their contribution to the Hawaii Pacific Region.

Big Island

Adi Kohler, Baillai Honeuraire (01 April 73)

Honolulu

J. Hans Strasser, Conseiller des Hoteliers Honneur (01 Oct 72)

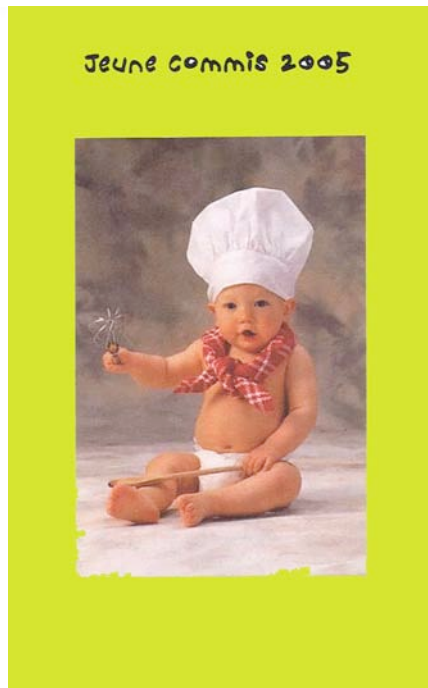


**Confrérie de la
 Chaîne des Rôtisseurs
 Kauai/Oahu Bailliage**
 is proud to host
**The Jeune Commis 2005
 Awards Dinner**
Saturday, March 5

**6:00 pm Reception
7:00 pm Dinner**

Oahu Country Club
150 Country Club Road

Business attire with ribbons



Created By
Mark Monoscalco
Vice Chargé de Missions


Chaîne Des Rôtisseurs
 Awards Dinner 2005
 

Reception
Crispy Curried Crab Cannoli
Oyster Spoon with Tobiko Raita
 ~
Seared Dayboat Scallop
*with Apple Frisée Salad
 and Layered Phyllo Cake*
Sauvignon Blanc Citrus Dressing
 ~
Pan Roasted Spiced Pheasant
with Chanterelle and Fig Dressing
Duck Prosciutto Bacon
Merlot Poultry Demi-Glaze
 ~
Duet of Lamb
*Braised Lamb Cheeks with Porcini Mushrooms
 and Lamb Chops with Tamarind Sauce*
Truffled Yukon Mash Potato
 ~
Almond Cherry Gateau
with Chocolate Mole Sauce

EDITORS

Julie Honda
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Vice Chargé de Missions

Judith Kellogg
Vice Chargée de Presse