



Hawaii/Pacific Islands Regional Officers

*Fred Hellekes, Bailli Provincial*

*Bruce Liebert, Chambellan Provincial*

*Patrick Okubo, Echanson Provincial*

*Judith Kellogg, Chargée de Presse Provinciale*

*Kusuma Cooray, Conseiller Culinaire Provinciale*

Bailliage d'Honolulu Officers

*Sidney Lee, M. D., Bailli*

*Michael Paulin, Vice Chancelier-Argentier*

*Göran Streng, Vice Conseiller Gastronomique*

*Vikram Garg, Vice Conseiller-Culinaire*

*Susan Lee, Vice Chargée de Presse*

*Thomas Sakoda, M. D., Vice Chargé de Missions*

*Roberto Viernes, Vice Echanson*

Honored Guests

*Garrett Saikley, M. D., Bailli Honoraire, Honolulu*

*Mark Monoscalco, Bailli, Kauai/Oahu*

*Chris Speere, Vice Conseiller-Culinaire, Bailli Honoraire, Maui*

*Mitch Kysar, Bailli Honoraire, Maui*

*Harold Hardcastle, Bailli Honoraire, Maui*

# La Confrérie de la Chaîne de Rôtisseurs Bailliage d'Honolulu

## Jeune Commis Awards Dinner



**Café Miro**

Honolulu

March 19, 2011

*Shigeru Kobayashi, Executive Chef*

*Jimmy Downey, Manager*

## Jeune Commis Judges & Competitors

### Professional Tasting Judges

Vikram Garg, *Executive Chef, Halekulani Hotel*

Cyrus Goo, *Maître Rôtisseur, Café Laufer*

Jacob Silver, *Executive Chef, Hawaii Convention Center*

### Kitchen Judge

Brooke Tadena, *Chef Rôtisseur, Hilton Hawaiian Village*

### Gastronome Judges

Patricia Lee, *Dame de la Chaîne*

Kathryn Nicholson, *Dame de la Chaîne*

Kelly Sanders, *Maître Hôtelier, Sheraton Waikiki Hotel*

### Jeune Commis Competitors

Robin Abad, *Halekulani Hotel*

Leimomi Acia, *Maui Culinary Academy*

Jose Arambula, *Maui Culinary Academy*

Randy Bangloy, *Roy's Ko'Olina*

Jason K. S. Ichiki, *Roy's Waikiki Beach*

Keaka H. Lee, *Alan Wong's Restaurant*

Andrew Rose, *Maui Culinary Academy*

## Menu

### Reception

Smoked Salmon Crêpe

Blue Cheese and Apple

Puff Pastry with Sausage

*NV Louis Roederer Brut Premier*



Maine Lobster with Vanilla Sauce, Carrot Mousse and Hokkaido Scallop with Consommé Aspic, Fresh Oyster Herb Garlic Butter, Ahi Carpaccio and Crab Croquette

*2009 Olivier Savary Chablis*



Sautéed Tai Snapper with Wasabi Beurre Blanc Sauce with Porcini, Forest Mushroom and Truffle

*2007 Planeta La Cometa*



Beef Tenderloin Steak with Red Wine Mustard Sauce with Sautéed Maui Onion, Dauphinoise Potato, Carrots Vichy and Parsnip

*2006 Bertani Amarone Villa Arvedi*



Chocolate Mousse, Crème Brûlée and Pistachio Ice Cream with Fresh Fruits

*2005 Mer Soleil Late Harvest Viognier*