

Christmas in **NEW YORK**

By Donna Bebber, *Vice Chargée de Presse*

WITH THE RADIO CITY ROCKETTES, ice skaters at Rockefeller Center, and exquisite department-store window dressings, New York is transformed into a winter wonderland at Christmastime. This magical Manhattan atmosphere was recreated in the Grand Ballroom of the Kahala Hotel for the Honolulu Bailliage's "Christmas in New York" gala on December 19.

Members adorned in elegant holiday attire were greeted with Nicolas Feuillatte Brut Rosé Chouilly Champagne. A bar featuring individually prepared martinis served in a Big Apple ice luge was open all night. True to the evening's theme, we were served oysters Rockefeller, osetra caviar on blini, and mini grilled pastrami on rye sandwiches. After the festive reception, we were invited into the dining room by Bailli Garrett Saikley, event co-chairs Vice Conseiller Gastronomique Bobby Carpenter and Tiffany James, and the Honolulu City Rockettes.

With the Rockettes to lead us, we entered what appeared to be a refined Manhattan restaurant. Under the direction of Chef Rôtisseur Frank Leake, students from the Culinary School at Kapiolani Community College had created centerpieces of colorful gingerbread houses. Executive Chef Wayne Hirabayashi and his staff fashioned a fabulous Christmas feast. Opening courses were Maine lobster and fennel salad with arugula, shallots with tarragon aioli, and roasted goose breast with Hudson Valley foie gras.

The holiday delights continued with applewood-smoked New Zealand salmon with cranberry-walnut compote. Although most of us were certain we could not eat another bite, we were inspired to sample oven-roasted, truffled beef tenderloin with chestnut *pommes dauphines*. Vice Echanson Mark Lloyd selected the evening's luscious wine accompaniments, including a marvelous Frédéric Magnien Nuits-St.-Georges Longcourts Burgundy 2004 and three second-growth Bordeaux from our chapter's cellar—Château Gruaud-Larose 1986, Château Léoville-Barton 1990, and Château Léoville-Barton 1996.

Following dinner, we were entertained by a cabaret show starring Broadway performers Mary Gutzi and Brett Schrier. The spectacle continued when the dining room doors opened to reveal a dessert table laden with fourteen delectable treats. For a final surprise, black curtains at one end of the ballroom opened on "Studio 54," with a silhouetted skyline of New York projected on one wall. A deejay kept us burning up the dance floor to old favorites into the wee hours. It was a wonderful, New York-style holiday celebration—without the cold, ice, and snow! 🍷



1 Tiffany James and Chevalier Walter James. **2** Maître de Table Hôtelier Erika Kauffman and Vice Conseiller Gastronomique Hon. Mike Paulin. **3** Maui Bailli Hon. Mitch Kysar, Chevalier Jeremiah Henderson, Patricia Henderson, Dame Susan Lee and Chevalier Sid Lee. **4** Chevalier Bob Shohan, Dame Sharon McPhee and Chef Rôtisseur Frank Leake. **5** Honolulu City Rockettes, Chevalier Gene Doo, Christine Doo, Brad Lee and Cecilia Doo.

