

Festive INDUCTION Gala



PHOTOS BY JESSICA PEARL

1 Dame Akiko Kawasaki and Chevalier Mitsutoro Kawasaki. **2** Eva Kafsack, Professionnel de la Table Thomas Kafsack and Tess Cartwright. **3** Vice Echanson Jim Powlan and Chevalier Brian Moto. **4** Chef Chris Kulis. **5** Chevalier Glenn Yamasaki and Maître Hôteletier Kyoko Kimura Yamasaki. **6** Violin instructor Teresa Skinner with student troupe Suzuki-Maui.

By Robert Cartwright, *Vice Chargé de Presse*

THE MAUI CHAPTER'S ANNUAL HOLIDAY INDUCTION GALA took place at [Capische?](#) in the Hotel Wailea on December 6. Envisioned by architect Takashi Okamoto, the hotel blends elements of European and Japanese design. Maître Hôteletier Kyoko Kimura Yamasaki ably manages the venue, which is situated in the heart of Wailea. Because of the property's elevation, it provides sweeping views of the Pacific Ocean as well as the islands of Lanai and Kahoolawe.

Both Capische? and another of Maui's best restaurants—Il Teatro—are located in the hotel. While Capische? is an intimate eatery offering romantic sunset vistas, Il Teatro creates a more interactive dining experience through its exhibition kitchen. Chefs Brian Etheredge and Chris Kulis design menus that are a mélange of northern Italian and southern French cuisine. Their wine list has earned the *Wine Spectator's* "Award of Excellence" for four consecutive years.

Our feast began with duck confit and crispy sweetbreads over watercress and *frisée* and garnished with pecorino, apricot marmalade

emulsion, cider vinaigrette, and pistachio brittle. Vice Echanson James Powlan chose Domaine de l'Arlet Nuits-Saint-Georges la Gerbotte 2005 to complement this course.

We then delighted in an offering of ruby snapper, known in Hawaii as *onaga*. The chef poached the fish in Sicilian-spiced olive oil and plated it with eggplant and tomato *caponata* and creamy polenta. The dish was accompanied by Isole e Olena Chianti Classico 2009, proving once again that red wine can pair perfectly with fish. A refreshing intermezzo of watermelon sorbet with aged balsamic vinegar and Hawaiian sea salt followed.

The main course of braised lamb shank with red-wine risotto, fennel, and fig and citrus gremolata was matched with Zenato Amarone 2004. The meal closed with warm raisin-spice cake, fall-spice foie gras gelato, foie gras *torchon*, and vanilla-macerated raisins. Coltibuono Vin Santo Tuscany 1999 enhanced these treats. Sated and happy, we retired to the lanai for cordials and cigars, which was the perfect ending for our delightful celebration of the holiday season.