

un dîner Extraordinaire

By Mirella Monoscalco, *Vice Conseiller Gastronomique*

THE NOBU RESTAURANT GROUP'S SIGNATURE ASIAN-FUSION style is appreciated in such far-flung locales as London, Cape Town, and Moscow. Executive Chef Lindsey Ozawa of the Waikiki Nobu wanted to treat Kauai/Oahu Bailliage members to the venue's classic fare while adding special touches just for them. Seats at "Un Dîner Extraordinaire" were in such great demand that Chef Ozawa generously agreed to put it on twice—on May 3 and 4—so that all attendees could experience perfect food and personal attention in an intimate setting.

At the reception, we savored yellowtail sashimi with jalapeño—a traditional dish of Owner/Chef Nobuyuki Matsuhisa. Known worldwide simply as "Nobu," the classically trained sushi chef began his career in Peru. The new culture and regional ingredients that initially challenged him actually helped foster his inventive Nobu style. The Latin legacy has continued to influence his cuisine although he has added distinctive Eurasian blends. We also sampled lobster tempura with ponzu sauce and seafood ceviche, complemented by Charles Heidsieck Brut Réserve Champagne N.V.

Bailli Mark Monoscalco provided the commentary as each food and wine pair was served. Our amazing culinary journey began with toro tartare with caviar, married with Masumi Yumedono Daiginjo Sake. Foie gras *torchon* with Pinot Noir reduction found an excellent partner in Château la Tour Blanche de Sauternes 2003.

The third course of Big Island Kona Kampachi *sous vide* with dry miso was served with Weingut Bründlmayer Grüner Veltliner Alte Reben 2006. Chef Ozawa then presented Kurobuta pork belly with spicy miso, matched with Brancaia Ilatraia IGT Maremma 2005. For the entrée, Wagyu beef with potato purée and ginger-red wine reduction was accompanied by Justin Savant Paso Robles 2006.

Just when we thought the evening could not get any better, we spied the chocolate dessert trio. The first treat featured locally grown pineapple; the second had a Japanese green-tea flavor; and the third was a wonderful blend of raspberries and chocolate. Tommaso Bussola Recioto della Valpolicella Classico 2001 enhanced the sweet finale.

Bailli Monoscalco and Vice Conseiller Gastronomique Mirella Monoscalco were fortunate enough to attend both dinners. On one occasion, confrères were very tame, while the other event was quite wild! We extend our thanks to Bailli Honoraire Bruce Liebert for capturing the memorable moments on camera. We are all grateful to Chef Ozawa for creating this outstanding dinner and indebted to Chef Nobu for giving us a Japanese restaurant unlike any other. 🍷



1 Bailli Garrett Saikley, Terry Shohan, Bailli Hon. Bruce Liebert, Chevalier Robert Shohan, Dame Linda Fulgenzi and Bailli Mark Monoscalco. **2** Foie gras *torchon* with Pinot Noir reduction. **3** Chevalier John Magauran, Maître Hôte Roseann Grippio and Maître Hôte Kelly Sanders. **4** Executive Chef Lindsey Ozawa and waitstaff. **5** Chocolate dessert trio. **6** Chargée de Presse Provinciale Judith Kellogg, Tiffany James, Maître Rôtisseur Kimi Matar, Vice Conseiller Gastronomique Mirella Monoscalco and Dame Gina Schultz.

