

HAWAII/PACIFIC ISLANDS REGIONAL ASSEMBLAGE

*A Royal Assemblage*



(Top left) Bailli Provincial Hon. Robert Lee, Chevalier John Stringfellow, Dame Lorraine Stringfellow and Chevalier Robert Asakura.



(Top right) Maui Vice Chargé de Presse Robert Cartwright, Tess Cartwright, Maui Bailli Hon. Harold Hardcastle, Dame Keiko Hardcastle and Bailli Provincial Hon. Robert Lee.

By Mirella Monoscalco, *Kauai/Oahu Vice Conseiller Gastronomique*

IN 1927, THE ROYAL HAWAIIAN HOTEL OPENED WITH AN elegant black-tie gala for 1,200 distinguished guests. On September 19, the iconic “Pink Palace of the Pacific” hosted another fabulous black-tie affair, this time for 101 Chaîne members from the Hawaii/Pacific Islands region.

This assemblage was especially memorable as we used the occasion to commemorate two important fifty-year landmarks. Fifty years ago, when the inaugural Chaîne dinner was being planned for the Hotel Biltmore in New York City, Hawaii was celebrating its new statehood. We proudly toasted this special bond shared by the U.S. Chaîne and the State of Hawaii.

Although recently renovated, the “Pink Lady,” as the Royal Hawaiian Hotel is affectionately called, maintains the refined, vintage style that ushered in a new era of luxurious resort travel to Hawaii in the 1920s. The venue holds the most coveted spot on Waikiki Beach. We were reminded of this while sipping Nicolas Feuillatte Brut Champagne N.V. on the expansive lawn overlooking the ocean, graced by Diamond Head in the background.

Executive Chef Hans Stierli created a menu based on locally grown products for our event. At the champagne reception, we savored passed hors d'oeuvres of compressed watermelon from Kunia with sweet Hamakua tomatoes and bonito flakes; crispy ahi niçoise cones; seared foie gras *torchon* with Maui pineapple gastric; and Big Island Surfing Goat cheese with candy-cane beets and pecans.

In the Monarch Ballroom, Chancelier National Sandi Miller presided over the lively induction ceremony in which we happily welcomed a new group of both Chaîne and Mondiale members. The subsequent seven-course meal began with locally grown hearts of palm with marrow-bean purée and chervil oil from Pepeekeo on the Big Island. With this course, we continued to sip the excellent Nicolas Feuillatte Brut,



(Above) Chancelier National Sandi Miller, Kauai/Oahu Vice Chargée de Presse Christel Yount, SC Bailli Provincial John Miller and Hawaii Island Maître Hôte Lee Harlow.

(Right) Kauai/Oahu Bailli Mark Monoscalco, Executive Chef Hans Stierli and staff.



PHOTOS BY BRUCE LIEBERT



(Above) Assemblage attendees.

which complemented the flowery notes in the chervil oil.

The second offering of seared diver scallop with pickled lamb tongue was paired with Clos le Vigneau Vouvray 2007, a fine French specimen. Arriving next was a delightful dish of crispy fried moi with soybean and Kunia radish salad, accompanied by Anselmi Capitel Croce 2005 from Italy. Duck breast roulade over creamed Kahuku corn with Hamakua mushroom sauce made a perfect marriage with the California wine Melville Estate Pinot Noir Santa Rita Hills 2007.



(Above) Kauai/Oahu Vice Echanson Maurice Nicholson, Dame Victoria Cowan, Dame Lucille Boston, Dame Kelsey Sears, Chevalier Peter Nicholson and Kauai/Oahu Vice Chancellor-Argentier Diana Nicholson.

Hamakua tomato sorbet served as a wonderful palate cleanser, paving the way for the menu highlight: butter-poached, dry-aged beef rib-eye with roulade of Yukon Gold potatoes, sautéed foie gras, and Kunia *kabocha* squash purée. Château de Pez Saint-Estèphe Bordeaux 2005 was the stellar entrée's well-chosen accompaniment.

Rounding out the feast was a chocolate assortment from nearby Waialua Estate. Cannoli, flourless cake, coffee-flavored parfait, and peanut-butter fudge were enhanced by a delicious Spanish sherry—Alvear Solera 1927 Pedro Ximenez Andalucía N.V.

Kauai/Oahu Bailli Mark Monoscalco, who chose the evening's wines, discussed the selections and the dishes with which they were paired. Special thanks go to Kauai/Oahu Bailli Honoraire Bruce Liebert for capturing memories of this event with his skilled photography. After bestowing spirited accolades upon Chef Stierli and his staff, we moved outdoors and into the moonlight for Delamain Vesper Cognac and cigars.

Some of us were so content under the stars with the waves lapping against the shore that we lingered there until the wee hours of the morning. Waikiki's timeless atmosphere made for an evening just as magical as the one enjoyed by those long-ago guests at the Royal Hawaiian Hotel's opening night in 1927. ☒



(Above) Touri Parsa, Kauai/Oahu Maître Rotisseur Kimi Matar, Lisa Haeringer, Chevalier Don Parsa and Chevalier Gerard Haeringer.