



ONCE-IN-A-LIFETIME WINE PAIRING DINNER AT HALEKULANI
Wines from Château Rauzan-Ségla highlighted in this Halekulani Living event

FOR IMMEDIATE RELEASE

Waikiki, HI – January 24, 2012. Halekulani, celebrated for its personalized service, masterful cuisine and innovation, invites guests to enjoy a unique dining experience featuring renowned Bordeaux Grand Cru Classé estates Château Rauzan-Ségla and Château Canon, owned by iconic fashion house Chanel.

This distinctive epicurean experience showcases a multi-course menu specially created and prepared by Bruno Chevalier, Master Chef of Château Rauzan-Ségla and Château Canon, and complemented with wines personally selected by John Kolasa, Managing Director of both Châteaux. The wines were flown in for the event directly from the châteaux, including the rare 1966 Château Canon in magnum and the 1986 Château Rauzan-Ségla (rated at 96 points by Robert Parker.)

“We are excited to partner with these legendary, iconic Margaux and St Emilion estates on the occasion of Château Rauzan-Ségla’s 350th anniversary year, and to be able to share with our guests such rare vintage wines. This will be an unique event not to be missed,” said Chief Operating Officer Peter Shaindlin.

The event on **Saturday, February 4, 2012** will commence at **6:30 pm** with a champagne reception, featuring DELAMOTTE BLANC DE BLANCS, BRUT NV. Dinner to follow. Cost is \$395 per person, plus gratuities and taxes (limited seating). The menu:

Hen Consommé with Foie Gras, Sliced Scallops and Truffles
CHÂTEAU CANON 2003, St Emilion, 1st Classified Growth
CHÂTEAU CANON 2000, St Emilion, 1st Classified Growth

Veal Sweetbreads Pan Fried in Hazelnut Oil, Lentils Cooked with Bacon and Chanterelles
CHÂTEAU RAUZAN-SÉGLA 2001, Margaux Classified Growth
CHÂTEAU RAUZAN-SÉGLA 1995, Margaux Classified Growth

Warm Lobster Tail, Chicken Oyster, Cèpes and Toasted Pine Nuts
CHÂTEAU RAUZAN-SÉGLA 1989, Margaux Classified Growth
CHÂTEAU RAUZAN-SÉGLA 1986, Margaux Classified Growth

Roasted Double Loin Lamb Chop Crusted with Tarragon and Almonds, Barbajuan with Lamb Shoulder Confit, Artichoke Heart Stuffed with Vegetables and Comté Cheese
CHÂTEAU CANON 1998, St Emilion, 1st Classified Growth
CHÂTEAU CANON 1966, St Emilion, 1st Classified Growth

Kaffir Lime Cake with Red Fruits & Rhubarb
CHÂTEAU ROUMIEU-LACOSTE 2006, Sauternes

Mignardises
Coffee or Tea

This special event is part of the *Halekulani Living* luxury lifestyle series, offering events which cater to distinct interests and cultural desires of Halekulani’s guests and patrons. Since 2006, *Halekulani Living* has provided guests and locals with unparalleled, immersive, authentic and memorable experiences.

For reservations, please contact Halekulani Food & Beverage department at (808) 931-5040. Dress code: La Mer evening attire.

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About Halekulani

Since its inception in 1984, Halekulani has received more than five hundred accolades, awards and honoraria, and is consistently ranked among the world’s finest hotels. *SpaHalekulani*, amongst many others, earned the coveted Forbes

Four-Star rating, the highest bestowed upon any spa by the Forbes Travel Guide, and was ranked the #2 Best Resort Spa in North America by *Conde Nast Traveler*. Halekulani's fine dining restaurant, La Mer, is Hawaii's longest ranked AAA-Five Diamond restaurant. Halekulani is managed by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also manages newly redesigned Waikiki Parc Hotel. Halekulani is a member of The Leading Hotels of the World and is aligned with Tokyo's legendary Imperial Hotel. For reservations and information, please contact a travel planner, call Halekulani at (800) 367-2343 / (808) 923-2311 or visit the Halekulani website (www.halekulani.com).

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