



THE ART OF FOOD & WINE BY HALEKULANI  
“Sourcing Locally, Cooking Globally”

**Promotion to support the Culinary Institute of the Pacific**

FOR IMMEDIATE RELEASE

HONOLULU – September 6, 2012 – Halekulani, celebrated for its personalized service, masterful cuisine and innovation, invites guests to experience a special month-long series of dinner menus following the acclaimed annual Hawaii Food & Wine Festival.

Specially created for each of Halekulani’s restaurants by Executive Chef Vikram Garg, in concert with Pastry Chef Mark Freischmidt, this eco-inspired epicurean experience uses ingredients sourced in Hawaii, in an effort to support local farmers, in practice of “Sourcing Locally, Cooking Globally.”

“Each restaurant showcases a multi-course menu offered with a wine pairing. While each menu is inspired by a different global region, the overriding theme is one of sustainability and corporate responsibility in supporting an environmentally conscious philosophy,” said Ulrich Krauer, General Manager of Halekulani.

From the mountains to the sea, from Hilo to Hanalei, the bounty of the Islands is fully evident in its ties to the land; Chef Garg sourced ingredients such as fresh hearts of palm, nurtured high on the slopes of Hawai’i, and the only place in the country to produce hearts of palm; and Kahuku Farms eggplant, grown by third-generation family farmers who grew up as neighbors in the close knit North Shore enclave.

From the ocean, culinary offerings include sweet-tasting Kaua’i shrimp, naturally grown in saltwater from the pristine coastline of the Garden Isle; and Kona lobsters, swimming in its deep seawater pens filled with clear, clean, cold seawater, at one of the largest live Maine Lobster holding facilities outside the Atlantic seaboard. A key feature on the Orchids menu, **Poached Kona Lobster, Hearts of Palm Carpaccio, Cardamom Lemon Curd**, was a signature dish at the 2011 Hawaii Food & Wine Festival gala dinner.

The special dinner menus will be offered at all Halekulani restaurants - La Mer, Orchids, House Without A Key, and Lewers Lounge from September 10 – 30. A percentage of sales will be donated to the Culinary Institute of Pacific.

The featured menus are:

**House Without A Key**  
Asian Influenced Menu

**Hirabara Greens and Peking Duck Salad**  
**Seared Ahi, Kauai Shrimp Tempura, Kahuku Eggplant and Miso Nage**  
**Kinako Bar, Meyer Lemon Cream, Hibiscus Mochi**

*Riesling, Dr. F. Weins-Prum, “Halekulani Cuvee Joy”, Kabinett*  
*Pinot Noir, Heger “Sonet”*

Three Course Menu \$45.00 Wine Pairing \$20.00



**Orchids**  
Mediterranean Influenced Menu

**Poached Kona Lobster, Hearts of Palm Carpaccio, Cardamom Lemon Curd**  
**Braised Big Island Red Veal, Olive Mashed Potato, Waialua Asparagus**  
**Hawaiian Vanilla Cream, Coconut, Big Island Cocoa Nibs, Pink Grapefruit Pearls**

*Godello, Vinas Godeval  
Finca Sandoval  
Jorge Ordonez "Seleccion Especial" Moscatel*

Three Course Menu \$79.00 Wine Pairing \$40.00



**La Mer**

French Influenced Menu

**Amuse Bouche**

**Thon et Tagliatelles de Concombre Façon Niçoise Moderne**

Tuna 'Niçoise Style' with Cucumber Tagliatelle

**Homard de Nos Côtes à l'Armoricaine Aux Jeunes Asperges**

Kona Cold Lobster with Tarragon Flavored Shellfish Sauce and Young Asparagus

**Gâteaux Léger au Sésame Noire, Meringue, Sorbet Doux au Chèvre de Maui, Ohelo Berries**

Black Sesame Sponge and Meringue, Surfing Goat Cheese Sorbet, Ohelo Berries

**Mignardises**

*Chateau de Lascaux "Pierres d'Argent," Coteaux de Languedoc Blanc*

*Marcel Lapierre, Morgon*

*Domaine L'Alliance, Sauternes*

Three Course Menu \$120.00 Wine Pairing \$60.00



**Lewers Lounge**

Exquisite Wine and Food Pairing

**Big Island Goat Cheese with Tomato Chutney**

**Kahuku Shrimp Cocktail**

**Red Veal Slider**

*Hall Wines, Sauvignon Blanc*

*Hall Wines, Merlot*

*Hall Wines, Cabernet Sauvignon*

Three Wines with Three Appetizers \$49.00

To reserve a table, please call Halekulani Dining Reservations at (808) 923-2311 or visit Halekulani.com to place an online reservation.

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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 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 website ([www.halekulani.com](http://www.halekulani.com)).

**About Halekulani Corporation:**

Halekulani Corporation owns and operates globally-acclaimed luxury resort Halekulani and Waikiki Parc Hotel in Hawaii. Halekulani represents a luxury hospitality legacy of unique and iconic proportions. (See About Halekulani). Waikiki Parc Hotel, conveniently situated in close proximity to Halekulani, was developed by Halekulani Corporation in 1987 following the successful reopening of Halekulani. The hotel offers affordable luxury in a chic and contemporary setting, and provides new guest experiences and gracious service, both hospitality hallmarks of the Halekulani brand.

**About the Culinary Institute of the Pacific:**

The Culinary Institute of the Pacific is a consortium of six culinary programs within the University of Hawaii Community College system. The planned, advanced-training facility will provide students and professionals, locally and globally, the opportunity to gain an advanced professional certificate as well as the opportunity to gain their Bachelor of Applied Science Degree with emphasis on culinary management. The focus on Asian Pacific Cuisine training at this new facility will be to support the Hawaii Regional Cuisine movement.

FOR FURTHER INFORMATION, PLEASE CONTACT:

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