

# Concierge

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HAWAII  
FOOD & WINE  
FESTIVAL®

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For over a decade, the Hawaii Food & Wine Festival has brought some of the biggest and brightest stars of the culinary world directly to our shores to celebrate our island's bounty of fresh ingredients, showcasing foods sourced from local farmers, fishermen, and purveyors.



Co-founders Denise Yamaguchi & Roy Yamaguchi with Mika. Credit: HFWF/Reid Shimabukuro

The Hawaii Food & Wine Festival concept came out of a planning meeting between Dean Okimoto, Roy Yamaguchi, and Denise Yamaguchi discussing the upcoming Roy's benefit dinner for the Hawaii Farm Bureau. The consensus was after ten years, the dinner was tired and losing appeal. "It's time to do something new," Roy said, "we are preaching to the choir, and we need to engage other audiences into understanding the importance of supporting local farmers." and asked Dean and Denise to come up with an idea for a food and wine festival for Hawaii.

"From the very start," said Denise Yamaguchi, CEO of the Festival says, "our vision for the Hawaii Food & Wine Festival was to build a world-class food and wine festival. This meant inviting and attracting the best chefs and winemakers to produce the highest quality event that would be comparable to some of our nation's best food and wine events." Eleven years and countless awards later, they have accomplished that mission and more, continuing to reinvent themselves

year after year, making the Hawaii Food & Wine Festival the premier epicurean destination event in the Pacific.

The Festival's impact can be seen in the increasingly high profile of Hawaii as a culinary destination and awareness of its agricultural products—which has been the heart of its mission since it launched in 2011. The Festival not only puts Hawaii into an international culinary spotlight; it also gives back to the Islands by making considerable contributions to non-profit charitable organizations that support local food sustainability and cultural and educational programs. HFWF is a party with a purpose, bringing worldwide attention to sustainability and supporting local agriculture and culinary programs. From the beginning, the overarching theme has been to make the world "taste our love for the land." Since it began, it has donated over 3 million to local culinary and agriculture beneficiaries.

This year, despite the challenges brought on by the pandemic, the Festival renewed its commitment to promote local agricultural and fishing industries through world-class culinary experiences and to attract national and international attention to Hawaii's extraordinary culinary talent and its diverse, high-quality, locally grown products. They decided to use their platform to foster a greater appreciation for Hawaii's natural resources by educating residents and visitors about our collective responsibility to "Malama Aina"— to care for the land. Each event has a Malama partner where guests can participate in a hands-on activity that teaches them more about sustainability and our 'aina. Participation in Malama Aina experiences is limited and available to ticket holders only, allowing the HFWF talent and the attendees to dive deeper into the history

*Continued on page 4.*

## SURFBOARD ART EXHIBIT

AT THE OUTRIGGER WAIKIKI



'Golden Dreams,' the exhibit by artist Eduardo Bolioli, is located in the second-floor lobby. Photo courtesy of the Outrigger Hospitality Group.

With regulations making some events more difficult to get into, you might be looking for something outside of the box to recommend to your guests. Then don't forget about this cool exhibit located on the 2nd-floor lobby of the Outrigger Waikiki Beach Resort.

The surfing art exhibit was unveiled back in July to honor surfing entering the US Olympics and our own Olympian, Duke Kahanamoku, the father of modern surfing. He represented the US in the Olympics for 20 years, winning 5 medals.

World-renowned artist Eduardo Bolioli portrays Duke, as the initiator of the Olympic surfing dream, alongside boards depicting the four 2021 USA Surf Team members: Hawaii's own Carissa Moore, who won the gold, and John John Florence with fellow teammates Caroline Marks and Kolohe Andino. Each board color – red, yellow, black, green, and blue – symbolizes one of the Olympic Rings, with Duke in the middle.

Souvenir prints available. The exhibit will be on display thru the end of the year.

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## Publisher's Letter



### TAKING A STEP BACK

Things have finally settled down. The past few months Waikiki almost felt as it did before this whole COVID mess began, except for the masks, of course. But, be it because it's our traditional shoulder period or the Governor's call to stay home, the end result is the same – our tourist levels have dropped to a far more manageable level – and one of the highlights is that we can finally get into restaurants again!

OK, so it probably has a lot to do with the "Safe Access Oahu" that began last month. Patrons must now show proof of vaccination or a negative COVID-19 test issued within 48 hours when entering restaurants, bars, gyms, cinemas, and museums. It seems as if the initial rollout went fairly smoothly, but the combination of the fall-off of tourists and the new mandates resulted in the restaurant being far less packed. To help offset the difference, I encourage everyone to take advantage of this slow period and head back out to your favorite eatery that you could not get into the past few months.

Things are changing these days rapidly, so it should also go without saying to double-check every event you're planning on recommending before you actually send your guests there. Going to see a specific musician play at a restaurant? They have to follow the same rules as everyone else, so if they're unvaccinated, there may be a day they can't perform if they cannot produce a negative test. Farmer's markets and small craft fairs should be ok, but we did see a few get canceled last month. Restaurant events should be good as they have been operating under a strict set of rules for eons now, but these days, anything could happen, so letting your fingers do the walking could save you a lot of hassle later.

Lastly, mahalo to Hawaiian Airlines for launching a new inflight video that encourages safe and responsible tourism, including respecting marine life and being mindful of one's limitations before setting out for a hike or a swim. Please keep doing your part reminding them as well and hopefully, we will start to see a difference in certain visitor behaviors.

# Yada Yada



C. Nakamura

**Charlene Nakamura** has joined **Hilton Hawaii** as complex director of sales for their flagship properties in Hawaii, Hilton Hawaiian Village and Hilton Waikoloa Village. She will be responsible for driving group sales, developing sales strategies and leading the sales teams at both properties. A 36-year industry veteran, Nakamura joins Hilton from Marriott Hotels, where she managed sales efforts for Sheraton Waikiki Complex. Prior to that, she held positions with a number of luxury hotels, including the Four Seasons Olympic Hotel, Kahala Hotel and Resort, JW Marriott Ihilani, and the Royal Hawaiian. She has also spent over a decade working with CVBs, both in Seattle and the HVCB where she was on the opening team for the Hawaii Convention Center. • Congrats to **Chris Robinson**, who was named **Hula Grill Waikiki's** 2020 Employee of the Year! Chris began his career with TS Restaurants in 1997 at Duke's Waikiki, and then opened

Hula Grill in 2004. He's remained there ever since and as manager, has led his team with encouragement and kindness. His positive attitude over the years led to his receiving this honor. • The **Outrigger Hospitality Group** has announced that **Avery Aoki** has been promoted to Chief Financial Officer. Aoki has been a member of the Outrigger team for over three decades and previously served as VP of Finance. • **The Sheraton Waikiki** has named **Shay Chow** as Guest Experience Manager. She previously interned with Kyo-ya in 2018, and began working for Marriott International the following year. • Finally, we would like to extend our deepest condolences to the friends, family, and co-workers of **Kristin Khem**, a Guest Service Assistant Manager at the **Moana Surfrider**, who passed away on August 28th. She brought an infectious energy and brilliant smile wherever she went and will be deeply missed by many. Hug the ones you love folks, life is short.



Kristin Khem

## Congratulations Chie!



Raising Cane's Ambassador Dan and Lance Rae showed up to present Chie with her prize last month.

Congratulations to Chie Fiesta, Guest Experience Coordinator at the Sheraton Waikiki for winning Raising Cane Waikiki's grand opening social media contest in honor of the opening of their first

restaurant in Waikiki located at the Pa'ina Lanai Food Court at the Royal Hawaiian Center. Her posts garnered her a magical card that reloads a free box combo once a week for the next year!

# EXTRA NEWSFLASH EXTRA

## GEMSTUDIO OPENS AT IMP... JEWELRY WITH A PURPOSE

GemStudio is now open at the International Market Place on Level 1, Queen's Court. This unique studio offers guests jewelry workshops where they are guided step-by-step in creating their own ring, bracelet, bolo tie or necklace. Workshops last approximately 3 hours. A portion of the profits made at The GemStudio are used to support an orphanage in Uganda, that the founder is involved in, as well as a Nepalese girls shelter, who have been taught to silversmith. Open 11 a.m. - 9 p.m. daily. Jewelry with a purpose. [thegemstudio.com](http://thegemstudio.com)

## SEA LIFE PARK OFFERS KEIKI PRICES TO ALL ON TUESDAYS

To better spread guests out during visits and ensure social distancing, Sea Life Park has introduced an added interactive program time for its Dolphin Encounter at 9:45 a.m., and the Aloha Nai'a and Splashing with Sea Lions presentations will each continue to have two show time options. Sea Life Park is also offering a new discounted "Keiki Tuesday" ticket to encourage visitation during the slower weekday hours. All tickets purchased for Tuesday, regardless of age, will be offered at the child's ticket price. [sealifepark.com](http://sealifepark.com)

## NAVY PERSONNEL GET FREE ENTRY INTO PEARL HARBOR

In honor of the U.S. Navy's 245th birthday on October 13th, Pearl Harbor Historic Sites will waive the admission of all active duty and retired Navy personnel and their families into the Battleship Missouri Memorial, Pacific Aviation Museum Pearl Harbor, and the USS Bowfin Submarine Museum and Park on October 16 & 17. Just present a valid military ID at the ticket booth to enter at no charge. [PearlHarborHistoricSites.org](http://PearlHarborHistoricSites.org).

## DINOSAURS EXPEDITION: RISE OF THE MAMMALS

Bishop Museum will bring the second exhibit of a prehistoric trilogy to Honolulu. Guests will be transported to the Cretaceous Period 66 million years ago when some of the most iconic dinosaurs ruled the Earth. The exhibit focuses on the day before and the years after the massive extinction event that wiped out the dinosaurs. Guests will interact with 10 lifelike animatronic dinosaurs and learn about the asteroid impact that changed the world forever. Thru January '22. [bishopmuseum.org](http://bishopmuseum.org).

## DUKE'S LANE COMPLETES RENOVATION

Duke's Lane recently completed a renovation that maintained its historical significance and tradition of kiosk vendors, the last of its kind in Waikiki. Duke's Lane, consisting of 89 kiosk spaces, has increased retail and merchant offerings to include more local vendors and made in Hawaii food, snack, and retail options.

## THE COOKIE CRUMBL'S AT THE COMMONS

Hawaii's first Crumbl Cookies is slated to open this month at Kapolei Commons. Since opening its doors in Utah three years ago, Crumbl has expanded to over 200 bakeries in 32 states nationwide, making it the fastest-growing cookie company in the nation. A full menu of more than 120 of "The World's Best Cookies." Fresh, gourmet, melt-in-your-mouth cookies will be available from 8 a.m. to 10 p.m. Monday - Thursday, until midnight on Friday and Saturday. [crumblcookies.com](http://crumblcookies.com).

## HAUNTED TROLLEY GRAVEYARD CAN YOU ESCAPE IN TIME?

'Haunted House' meets 'Escape Room' in this new immersive and interactive Halloween experience. It's said the 24,000 sq. ft. warehouse at 3047 Koapaka Street leased by Waikiki Trolley was once a body storage facility for a nearby mortuary and crematorium, and is rumored to be haunted. Workers disappeared, and a detective was dispatched to find them, only to disappear as well. Now it's up to you to find him before it's too late. Look every Friday and Saturday night in October from 7 - 11 p.m. 600-4451. \$25. Details at [hauntedtrolleyhi.com](http://hauntedtrolleyhi.com).

ON THE GREAT LAWN

HILTON HAWAIIAN VILLAGE® PRESENTS

# WAIKIKI STARLIGHT LUAAU

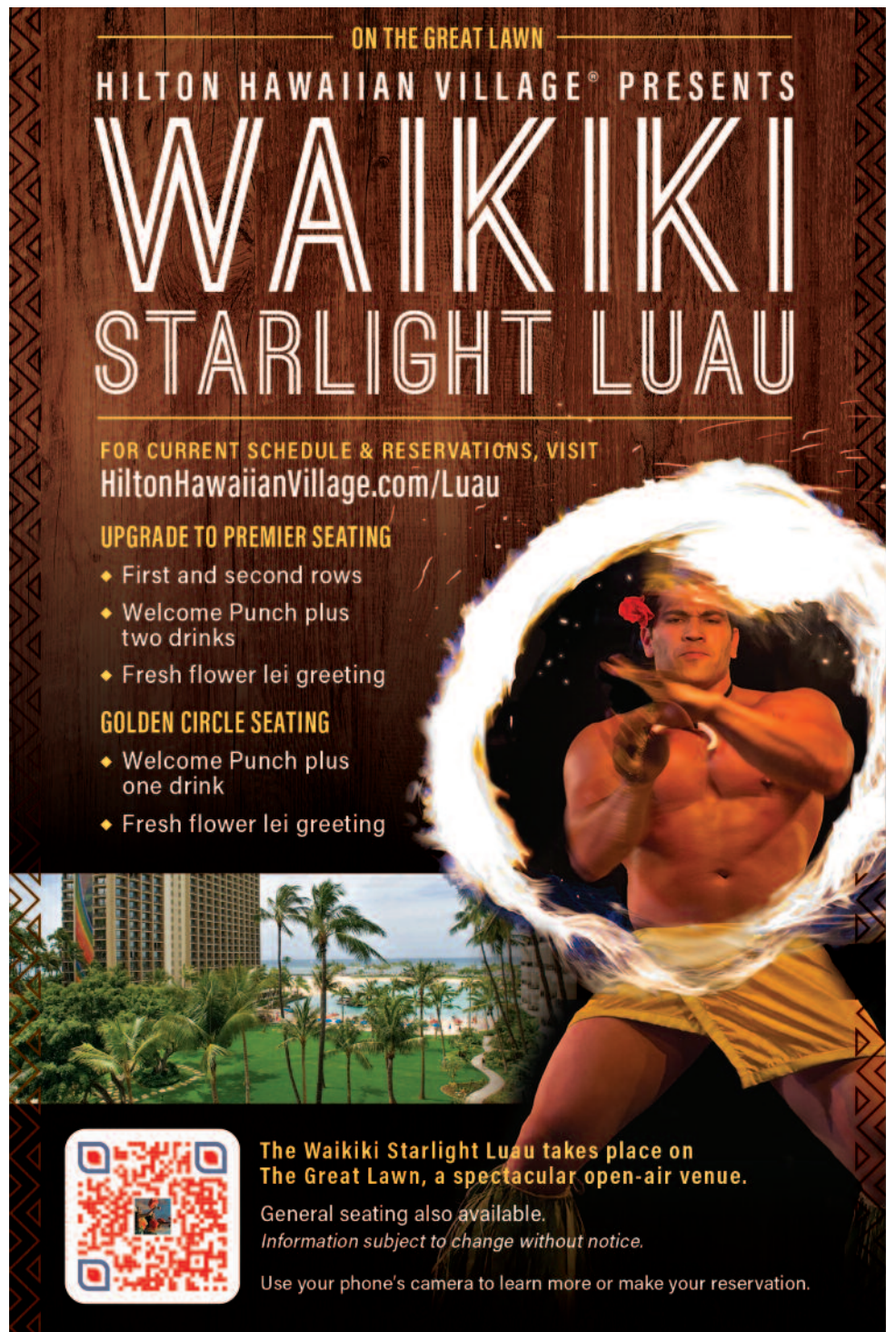
FOR CURRENT SCHEDULE & RESERVATIONS, VISIT  
[HiltonHawaiianVillage.com/Luau](http://HiltonHawaiianVillage.com/Luau)

**UPGRADE TO PREMIER SEATING**

- ◆ First and second rows
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- ◆ Fresh flower lei greeting

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**The Waikiki Starlight Luau takes place on  
The Great Lawn, a spectacular open-air venue.**

General seating also available.  
*Information subject to change without notice.*

Use your phone's camera to learn more or make your reservation.



and culture of the islands, creating a stronger connection and appreciation for the islands.

As you might imagine, an event of this size is a massive undertaking. Behind the scenes is a small team of six remarkable women who continue to impress year after year, but none more than the past two years as they attempt, and succeed, in putting on a world-class culinary festival amid a pandemic. They have been forced to pivot and adapt every step of the way to ensure that they adhere to every single guideline the City and County have put forth to ensure the safety of everyone involved. "The well-being of our guests and participants remains our top priority. Though this year's events have been modified for safety, the spirit and mission of the Festival remain the same," says Denise. "We continue to pivot to showcase Hawaii's culinary excellence and find creative ways to continue to support our local businesses and industries during these challenging times."

This year, the team has done it again despite all the challenges placed in their way, creating a variety of world-class epicurean experiences to choose from in

the form of chef collaboration dinners and seated grazing events. HFWF has modified the format of its events multiple times to adhere to all guidelines set forth by the City & County and recent mandates, including a few date changes. All attendees will now be required to show proof of full vaccination or provide a negative COVID-19 test result taken 48-hours before the event. Tickets must be bought as tables, not as individual seats, and cannot join other tables. Each table will have a set reservation time. Prices are inclusive of taxes, fees, and gratuity.

The celebration kicks off on Oahu on **October 15th** with **Mamma Mia** at Noe Italian Restaurant at Four Seasons Resort Oahu at Ko Olina as guests taste time-honored Italian recipes passed down through the generations. Noe's Chef de Cuisine, **Ryo Takatsuka**, will be joined by two of the nation's foremost masters of Italian cuisine; **Michael Chiarello** from Bottega Napa Valley and **Alex Stratta** of Scottsdale's Campo Italian Bistro and Bar, as they prepare a five-course tribute to this culinary mecca. Tickets are \$350 per. At press time, there were only a handful of tables left. Reservations begin at 5 p.m.

*Kuleana Coral Restoration is the events Malama Aina partner, where guests have the opportunity to practice fragmenting*

*and labeling coral for preservation while learning about the importance of coral reef restoration. The day culminates with a unique opportunity to adopt a coral fragment and track its growth during future visits to Ko Olina. This type of adoption has never been done in Hawaii and is an extremely rare experience.*



Elizabeth Falkner at HFWF19 at the Hawaii Convention Center. Credit: HFWF/Reid Shimabukuro

On **October 17th**, from 11 a.m. to 1 p.m. **Hawaiian Airlines Presents Sweet & Savory**, a seated brunch complete with Bloody Mary Bar at the Hyatt Regency Waikiki. Hyatt Waikiki's own chef **Jeffrey Szombaty** will be joined by **Elizabeth Falkner** from LA's ChEF Productions; **David LeFevre** from The Arthur J in Manhattan Beach; Hawaii's **Colin Hazama** from C4 Table and **Robynne Maii** of Fête. At press time there were only a few tables left. \$125 per person.

*The Malama Aina partner for this event allows guests to enjoy a great day in the mud spent in the loi (taro patch) helping to weed, clear the auwai system (water channels) and hehihehi i ka loi (repeatedly stepping on leaves and vegetation within the loi to infuse nutrients back into it). This long-range project aims to restore agricultural and ecological productivity to nearly 405-acres within the He'eia wetlands.*

Later that day enjoy a five-course affair at The Original Roy's in Hawaii Kai. Prepared by Michelin-starred and James Beard Award-winning chefs at **The Art of Food & Wine**. Dinner will be crafted by **Peter Armellino** from Plumed Horse in Saratoga; **Josiah Citrin** from Santa Monica's Mélisse; **Gale Gand** from Chicago's TRU; **Susur Lee** from Lee Restaurant in Ontario, and **Roy Yamaguchi**. \$600 per person. Reservations begin at 5 p.m. *Note: this event was initially scheduled to be held on October 16th at the Aulani.*

On **October 20th**, enjoy a **Night at the Opera** with a culinary display inspired by the opera's dramatic performances, bold costumes, and powerful voices at 53 by the Sea. Executive Chef **Lance Kosaka** takes the stage with **Iron Chef Jose Garces** and beloved Hawai'i chef **Alan Takasaki** for a five-act (course) evening, set to the

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CONVENIENTLY LOCATED JUST MINUTES FROM WAIKIKI



Bocuse d'Or winner Chef Philip Tessier at last year's event. Credit: HFWF/Reid Shimabukuro

theatrical backdrop of the world's finest operatic melodies performed by Allison Chu, Miss Hawaii USA 2021. Tickets \$350 per. Reservations begin at 5 p.m.

The Malama Aina partner for this event will allow guests to engage in a work project on the farm at Papahana Kuaola. The focus of the day will be working around kalo or taro. The service project will consist of prepping, weeding, or harvesting the kalo in the dryland kalo garden, exposing them to ideas of sustainability and Hawaiian practices.

On **October 21st**, La Vie at The Ritz-Carlton Residences, Waikiki Beach, will host **Bocuse!** A tribute dinner to Paul Bocuse, the father of Nouvelle Cuisine, La Vie's chef de cuisine **Patrick Collins**, Oahu-born Bocuse d'Or finalist and head chef **Jeffery Hayashi** and **Philip Tessier**, the first American chef to place at Bocuse d'Or will prepare traditional French cuisine with a contemporary twist. \$350 per person, reservations begin at 5 p.m. This event is currently sold out.

The Malama Aina partner for this event is Ho'okua'aina, where guests visit their taro patch (loi) in Maunawili and learn about this important agricultural product. Spend a few hours in an outdoor learning environment helping to maintain 7.6-acres of loi, and maybe getting a little muddy.

On **October 23rd**, join The Kahala Hotel & Resort's executive chef **Jonathan Mizukami** and Michelin starred-chef **Anthony Secviar** at **Chef's Table**, featuring a five-course dinner inspired by the bounty of the Hawaiian Islands at Hoku's. \$350 per person, reservations begin at 5 p.m. This event is currently sold out.

The Malama Aina partner for this event is Malama Maunalua, where guests will spend the day diving deeper into the marine environment and participate in restoration efforts to remove invasive algae from Maunalua Bay.

On **October 24th**, head to TBD... by Vikram Garg at Lotus Honolulu for an **Divine** evening as **Vikram Garg** is joined by HFWF co-chair and culinary pioneer **Roy Yamaguchi** and dynamic father-daughter duo, **Todd English**, a celebrity chef and restaurateur, and **Belle English**, in charge of the Williams Sonoma Test Kitchen for an imaginative five-course meal showcasing locally sourced seasonal ingredients and a rare delicacy, white truffles from Alba. \$500 per person, reservations begin at 5 p.m.

The Malama Aina partner for this event is Sustainable Coastlines Hawaii. Guests will spend a day in the sun with their toes in sand, cleaning up O'ahu's stunning coastline by removing debris and trash along the shore.

Skipping ahead to November, **Kamehameha Schools presents Backyard BBQ & Mele on the Lawn** on **November 4th** at Bishop Museum from 5:30 to 9:00 p.m. Guests are invited to gather on the museum's iconic Great Lawn for a slow-cooked feast curated by chefs from local favorites Easy 'Que, Nui Kealoha Catering, Sunset Texas Barbeque, Teddy's Bigger Burgers and TEX 808 BBQ & Brews. Grilled and smoked menu items will be served alongside homegrown side dishes featuring ulu, or Hawaiian breadfruit, as chefs showcase the versatility and deliciousness of this superfruit. Former Miss Universe, Brook Lee will emcee the event alongside Na Hoku Hanohano award-winning performers Na Leo and Keauhou. Tickets \$250. *Note: this event was initially scheduled to be held on September 13th.*



Ming Tsai will be serving up his dish at Kanpai! at the Alohilani Resort on November 11th

On **November 11th**, **First Hawaiian Bank Presents Kanpai!** at the Alohilani Resort Waikiki Beach from 6:00 to 9:00 p.m. for an evening steeped in an irresistible fusion of Asian flavors and cultures. Executive chef **Frederic Hoffman** is joined by an impressive lineup of masters of Asian cuisine, including **Timon Balloo** from Balloo

Continued on page 12.



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# Let's be Together...

DINING ▶ ENTERTAINMENT ▶ PAU HANA ▶ EAT ▶ DRINK ▶ BE MERRY ▶ HAPPY HOUR

## MONDAY

- Barefoot Beach Café at Queen's Beach** 924-2233  
*Live Contemporary & Hawaiian*  
The Barefoot Boys 5:30-8:30pm
- Chart House Waikiki** 941-6660  
*Live Contemporary Hawaiian*  
Camarillo Brothers 6-9pm
- Deck. at the Queen Kapiolani Hotel** 931-4488  
*Mai Tai Mondays with Live Contemporary*  
Freddy Leone (or others) 5pm-8pm
- Duke's Canoe Club Waikiki** 922-2268  
*Live Contemporary Hawaiian*  
Ellsworth Simeona (or Britt Kano) 4-6pm  
Christian Yrizarry (or others) 7-10pm
- Kani Ka Pila Grille** 924-4992  
*Hoku Award Winning Hawaiian musicians*  
Sean Naauao 6-8pm
- Mahina & Sun's** 923-8882  
*Monday Vibes on the Lanai*  
Brent Limos 6:30-9:30pm
- Mai Tai Bar at the Royal Hawaiian** 923-7311  
*Live Contemporary Hawaiian*  
Christian Yrizarry 8-10pm
- Merriman's Honolulu** 215-0022  
*Live Slack Key guitarist*  
Freddy Leone 5:30-7:30pm
- Monkeypod Kitchen Ko Olina** 381-4086  
*Live Contemporary*  
Gabe Miller or Dustin Park 6:30-8pm
- Rumfire** 921-4600  
*Live Contemporary Hits*  
Chris Salvador 6-9pm
- Signature Prime Steak** 949-3636  
*Contemporary Pianist in the bar*  
Keith Montross 6-9pm
- Splash Bar at the Sheraton Princess Kaiulani** 921-4600  
*Live Contemporary Hawaiian*  
Kaleo Kahumoku 6-8pm

- Swell at the Alohilani** 294-4108  
*Solo Contemporary Guitarist*  
Drew Henmi 6:30-9:30pm
- The Beach Bar at the Moana Surfrider** 922-3111  
*Live Contemporary Hawaiian*  
Johnny Valentine 5-9pm
- The Edge at the Sheraton Waikiki** 921-4600  
*Live Contemporary Hawaiian*  
Keoni Ku 5-8pm
- Tiki's Grill & Bar** 923-TIKI  
*Live Contemporary Hawaiian*  
Michael Piranha 5-7pm  
BK Espiritu 7:30-9:30pm
- Tommy Bahama Restaurant** 923-8785  
*Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.*  
Jeremy Hirokawa 5-8pm

## TUESDAY

- Amuse Wine Bar** 237-5428  
*Live R&B & Contemporary*  
Chris Salvador 7-9pm
- Barefoot Beach Café at Queen's Beach** 924-2233  
*Backyard Hawaiian*  
Ben Kama 5:30-8:30pm
- Chart House Waikiki** 941-6660  
*Live Contemporary Hawaiian*  
Ryan Tang Group 6-9pm
- Deck. at the Queen Kapiolani Hotel** 931-4488  
*Tequila & Taco Tuesday with Live Contemporary*  
Shane Kainoa (or others) 6pm-9pm
- Duke's Canoe Club Waikiki** 922-2268  
*Live Contemporary Hawaiian*  
Taz Vegas (or others) 4-6pm  
Denny Ono Duo (or others) 7-10pm
- Giovanni Pastrami** 923-2100  
*Acoustic Soul, R&B and Pop*  
YOZA (or others) 6:30-9:30pm
- Kani Ka Pila Grille** 924-4992  
*Hoku Award Winning Hawaiian musicians*  
Robi Kahakalau & Kalae Camarillo 6-8pm

- Mahina & Sun's** 923-8882  
*Electrifying Acoustic on the Lanai*  
Laupepa Letuli 6:30-9:30pm
- Mai Tai Bar at the Royal Hawaiian** 923-7311  
*Live Contemporary Hawaiian*  
Eric Lee 5-9pm
- Maui Brewing Company** 843-2739  
*Live Contemporary Hawaiian*  
Fia 6-8pm
- Merriman's Honolulu** 215-0022  
*Live Contemporary*  
John Kema 5:30-7:30pm
- Monkeypod Kitchen Ko Olina** 381-4086  
*Live Contemporary*  
Johnny the Third (or others) 6:30-8pm
- Off the Lip Bar at Turtle Bay Resort** 293-6000  
*Live Contemporary Hawaiian*  
Jenna Keala 6:30-9:30pm
- Rumfire** 921-4600  
*Live Contemporary Hits*

- Christian Yrizarry 6-9pm
- Signature Prime Steak** 949-3636  
*Contemporary Pianist in the bar*  
Keith Montross 6-9pm
- Splash Bar at the Sheraton Princess Kaiulani** 921-4600  
*Live Contemporary Hawaiian*  
Drew Henmi 6-8pm
- The Beach Bar at the Moana Surfrider** 922-3111  
*Live Contemporary Hawaiian*  
Alex Oasay 5-9pm
- The Edge at the Sheraton Waikiki** 921-4600  
*Live Contemporary Hawaiian*  
Jason Midro 5-8pm
- The Point Sunset Pool Bar at Turtle Bay** 293-6000  
*Live Contemporary Hawaiian*  
Dave Watanabe 3-6pm
- Tiki's Grill & Bar** 923-TIKI  
*Live Contemporary Hawaiian & Reggae*  
Biku 5-7pm  
Kelandy Diaz 7:30-9:30pm
- Tommy Bahama Restaurant** 923-8785  
*Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.*  
Johnny Kukui 5-8pm

## WEDNESDAY

- Barefoot Beach Café at Queen's Beach** 924-2233  
*Island Vibes*  
Danny Galura 5:30-8:30pm
- Chart House Waikiki** 941-6660  
*Live Contemporary Hawaiian*  
Mike Tulba 6-9pm
- Duke's Canoe Club Waikiki** 922-2268  
*Live Contemporary Hawaiian*  
Alika Souza (or others) 4-6pm  
Kala'e Camarillo (or others) 7-10pm  
Ben Kama Duo (10/13) 7-10pm  
Taulia Lave Duo (10/27) 7-10pm
- Giovanni Pastrami** 923-2100  
*Acoustic Guitar Soul, R&B*  
Jason Laeha 6:30-9:30pm
- Kani Ka Pila Grille** 924-4992  
*Hoku Award Winning Hawaiian musicians*  
Ei Nei 6-8pm
- Mahina & Sun's** 923-8882  
*Soulful Guitar on the Lanai*  
Cameron Achuela 6:30-9:30pm
- Mai Tai Bar at the Royal Hawaiian** 923-7311  
*Live Contemporary Hawaiian*  
Johnny Valentine 5-9pm
- Maui Brewing Kailua** 518-2739  
*Live Contemporary Hawaiian*  
Preston Kauwe 6-8pm
- Merriman's Honolulu** 215-0022  
*Live Contemporary*  
Gabe Miller 5:30-7:30pm
- MINA's Fish House** 679-0079  
*Live Contemporary Hits*  
Kamuela Kahoano 6-9pm  
Johnny Stahley (10/27) 6-9pm
- Monkeypod Kitchen Ko Olina** 381-4086

**WAIKIKI BAPTIST Church**  
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(Near the Ambassador Hotel)  
**Sunday Worship Services**  
9:00 AM - Contemporary  
10:45 AM - Traditional  
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WaikikiBaptist.com

# E Pili Kākou

music schedules subject to change

DINING ▶ ENTERTAINMENT ▶ PAU HANA ▶ EAT ▶ DRINK ▶ BE MERRY ▶ HAPPY HOUR

<i>Live Contemporary</i> Izik and Evan Khay 6:30-8p		<b>Maui Brewing Company</b> 843-2739 <i>Live Contemporary Hawaiian</i> Shay Marcello Duo 6-8pm	<b>Chart House Waikiki</b> 941-6660 <i>Live Contemporary Hawaiian</i> Mike Tulba 6-9pm
<b>Rumfire</b> 921-4600 <i>Live Contemporary Hits</i> Mike Tulba 6-9pm		<b>Maui Brewing Kailua</b> 518-2739 <i>Live Contemporary Hawaiian</i> Jason Laeha 6-8pm	<b>Deck. at the Queen Kapiolani Hotel</b> 931-4488 <i>Live Contemporary</i> Shane Kainoa (or others) 6pm-9pm
<b>Signature Prime Steak</b> 949-3636 <i>Contemporary Pianist in the bar</i> Pierre Grill 6-9pm		<b>Merriman's Honolulu</b> 215-0022 <i>Live Contemporary</i> Laupepa 5:30-7:30pm	<b>Duke's Canoe Club Waikiki</b> 922-2268 <i>Live Contemporary Hawaiian</i> Maunalua 4-6pm Kawika Kahiaapo 7-10
<b>Splash Bar at the Sheraton Princess Kaiulani</b> 921-4600 <i>Live Contemporary Hawaiian</i> Dave Watanabe 6-8pm		<b>MINA's Fish House</b> 679-0079 <i>Live Contemporary Hits</i> Christian Yrizarry 6-9pm	<b>Hard Rock Cafe</b> 955-7383 <i>Live Contemporary</i> Kailua Beach Buddies 6-9pm
<b>Swell at the Alohilani</b> 294-4108 <i>Solo Contemporary Guitarist</i> Danielle Parente 6:30-9:30pm		<b>Monkeypod Kitchen Ko Olina</b> 381-4086 <i>Live Contemporary</i> Sienna Souza 6:30-8pm	<b>Kani Ka Pila Grille</b> 924-4992 <i>Hoku Award Winning Hawaiian musicians</i> Kamakakehau Fernandez 6-8pm
<b>The Beach Bar at the Moana Surfrider</b> 922-3111 <i>Live Contemporary Hawaiian</i> Christian Yrizarry 5-9pm		<b>Off the Lip Bar at Turtle Bay Resort</b> 293-6000 <i>Live Contemporary Hawaiian</i> Dave Watanabe 6:30-9:30pm	<b>Mahina &amp; Sun's</b> 923-8882 <i>Slack Key on the Lanai</i> Dustin Park Duo 6:30-9:30pm
<b>The Edge at the Sheraton Waikiki</b> 921-4600 <i>Live Contemporary Hawaiian</i> Kamaka Camarillo 5-8pm		<b>Rumfire</b> 921-4600 <i>Live Contemporary Hits</i> Kamuella Kahoano 6-9pm	<b>Mai Tai Bar at the Royal Hawaiian</b> 923-7311 <i>Live Contemporary Hawaiian</i> Johnny Stahley 5-9pm
<b>Tiki's Grill &amp; Bar</b> 923-TIKI <i>Live Contemporary Hawaiian</i> Ben Kama 5-7pm TJ Rosimo 7:30-9:30pm		<b>SHOR at the Hyatt Regency</b> 923-2311 <i>Live Contemporary Hawaiian</i> Johnny Stahey 5:30-8:30pm	<b>Mariposa</b> 951-3420 <i>Live Contemporary</i> Chris Salvador 2:30-5:30pm
<b>Tommy Bahama Restaurant</b> 923-8785 <i>Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.</i> Stan Albrecht 5-8pm		<b>Signature Prime Steak</b> 949-3636 <i>Contemporary Pianist in the bar</i> Grant Carvalho & Rocky Holmes 6-9pm	<b>Maui Brewing Company</b> 843-2739 <i>Live Contemporary Hawaiian</i>
<b>THURSDAY</b>			
<b>100 Sails at the Prince Waikiki</b> 944-4494 <i>Live Contemporary &amp; Hawaiian</i> Chris Salvador 6-8pm		<b>Sky Waikiki</b> 979-7590 <i>Live Contemporary</i> John Akapo 5-8pm	
<b>Barefoot Beach Café at Queen's Beach</b> 924-2233 <i>Contemporary &amp; Hawaiian</i> Keoni Coelho 5:30-8:30pm		<b>Splash Bar at the Sheraton Princess Kaiulani</b> 921-4600 <i>Live Contemporary Hawaiian</i> Alika Souza 6-8pm	
<b>Chart House Waikiki</b> 941-6660 <i>Live Contemporary Hawaiian</i> Tito & David 6-9pm		<b>The Beach Bar at the Moana Surfrider</b> 922-3111 <i>Live Contemporary Hawaiian</i> Mike Izon 5-9pm	
<b>Deck. at the Queen Kapiolani Hotel</b> 931-4488 <i>Live Contemporary</i> Freddy Leone (or others) 5pm-8pm		<b>The Edge at the Sheraton Waikiki</b> 921-4600 <i>Live Contemporary Hawaiian</i> Alika Souza 5-8pm	
<b>Duke's Canoe Club Waikiki</b> 922-2268 <i>Live Contemporary Hawaiian</i> Jason Midro (or others) 4-6pm Kona Chang Duo (or others) 7-10pm		<b>The Point Sunset Pool Bar at Turtle Bay</b> 293-6000 <i>Live Contemporary Hawaiian</i> Johnny Helm 3-6pm	
<b>Eating House 1849 Waikiki</b> 924-1849 <i>Live Contemporary Hawaiian</i> Shane Kainoa 5-8pm		<b>The Veranda at the Kahala Hotel</b> 739-8760 <i>Live Contemporary</i> Kapena Delima 6-8pm	
<b>Giovanni Pastrami</b> 923-2100 <i>Live Contemporary</i> Billy Sage 6:30-9:30pm		<b>Tiki's Grill &amp; Bar</b> 923-TIKI <i>Live Contemporary Hawaiian &amp; Reggae</i> Malu Productions 5-7pm Ashton Nicolas 7:30-9:30pm	
<b>Kani Ka Pila Grille</b> 924-4992 <i>Hoku Award Winning Hawaiian musicians</i> Kawika Kahiaapo 6-8pm		<b>Tommy Bahama Restaurant</b> 923-8785 <i>Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.</i> Alex Oasay 5-8pm	
<b>Mahina &amp; Sun's</b> 923-8882 <i>Hawaiian Contemporary on the Lanai</i> Kelly Boy DeLima 6:30-9:30pm		<b>FRIDAY</b>	
<b>Mai Tai Bar at the Royal Hawaiian</b> 923-7311 <i>Live Contemporary Hawaiian</i> Mike Tulba 8-10pm		<b>100 Sails at the Prince Waikiki</b> 944-4494 <i>Live Contemporary &amp; Hawaiian</i> Jeremy Hirokawa 6-8pm	
		<b>Barefoot Beach Café at Queen's Beach</b> 924-2233 <i>Live Contemporary Hawaiian</i> Art Kalahiki & Friends 5:30-8:30pm	



**"WE PUT Aloha INTO EVERY BITE SO SIT BACK, RELAX AND ENJOY THE VIEW."**

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# Let's be Together...

DINING ▶ ENTERTAINMENT ▶ PAU HANA ▶ EAT ▶ DRINK ▶ BE MERRY ▶ HAPPY HOUR

City Boys 6-8pm  
**Maui Brewing Kailua** 518-2739  
*Live Contemporary Hawaiian*  
 Dion "Boogie" Scott 7-9pm  
**Merriman's Honolulu** 215-0022  
*Live Contemporary*  
 Shane 5:30-7:30pm  
**MINA's Fish House** 679-0079  
*Live Contemporary Hits*  
 Jenna Keala 6-9pm  
**Monkeypod Kitchen Ko Olina** 381-4086  
*Live Contemporary*  
 John Akapo 6:30-8p  
**O Bar at the Alohilani** 294-4108  
*Live Contemporary Hawaiian*  
 Mike Izon 6:30-9:30pm  
**Rumfire** 921-4600  
*Live Contemporary Hits*  
 Johnny Helm 6-9pm  
**Signature Prime Steak** 949-3636  
*Contemporary Pianist in the bar*  
 Grant Carvalho & Rocky Holmes 6-9pm  
**Sky Waikiki** 979-7590  
*Live Contemporary*  
 John Akapo 5-8pm  
**Splash Bar at the Sheraton Princess Kaiulani** 921-4600  
*Live Contemporary Hawaiian*

Donald Fialkowski 6-8pm  
**The Beach Bar at the Moana Surfrider** 922-3111  
*Live Contemporary Hawaiian*  
 Alex Oasay 5-9pm  
**The Edge at the Sheraton Waikiki** 921-4600  
*Live Contemporary Hawaiian*  
 Kama Kakaio 5-8pm  
**The Veranda at the Kahala Hotel** 739-8760  
*Live Contemporary*  
 Eric Lee (or others) 6-8pm  
**Tiki's Grill & Bar** 923-TIKI  
*Contemporary Hawaiian, Alternative, Pop-Rock, Reggae*  
 Biku 3-5pm  
 RootsKai 5-7pm  
 Malu Productions 7:30-9:30pm  
**Tommy Bahama Restaurant** 923-8785  
*Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.*  
 Chris Murphy 5-8pm  
**Vintage 1901 at the Moana** 921-4600  
*Contemporary Piano*  
 David Swanson 5-9pm

Keith Batlin (10/23) 6-8pm  
**Maui Brewing Kailua** 518-2739  
*Live Contemporary Hawaiian*  
 Scott Magz (or Taz Vegas) 7-9pm  
**Merriman's Honolulu** 215-0022  
*Live Contemporary*  
 Chris Salvador 5:30-7:30pm  
**MINA's Fish House** 679-0079  
*Live Contemporary Hits*  
 Jeemy Hirokawa 6-9pm  
**Monkeypod Kitchen Ko Olina** 381-4086  
*Live Contemporary*  
 Izik and Evan Khay 6:30-8pm  
**O Bar at the Alohilani** 294-4108  
*Live Contemporary Hawaiian*  
 Johnny Helm 6:30-9:30pm  
**Rumfire** 921-4600  
*Live Contemporary Hits*  
 Drew Henmi 6-9pm  
**SHOR at the Hyatt Regency** 923-2311  
*Live Contemporary Hawaiian*  
 Christian Yrizzary 5:30-8:30pm  
 Kamuela Kahoana (10/16) 5:30-8:30pm  
 Kapena Delima (10/30) 5:30-8:30pm

## SATURDAY

**100 Sails at the Prince Waikiki** 944-4494  
*Live Contemporary & Hawaiian*  
 Donald Fialkowski 6-8pm  
**Barefoot Beach Café at Queen's Beach** 924-2233  
*Live Contemporary Hawaiian*  
 The Barefoot Boys (or others) 5:30-8:30pm  
**Chart House Waikiki** 941-6660  
*Live Contemporary Hawaiian*  
 Tito Berinobis 6-9pm  
**Duke's Canoe Club Waikiki** 922-2268  
*Live Contemporary Hawaiian*  
 Walt Keale (or others) 10am-noon  
 Jenna K. (or others) 1-3pm  
 Dave Young (or others) 4-6pm  
 Kaiona Band (10/2, 10/30) 7-10pm  
 Alika Souza (10/23) 7-10pm  
 Ellsworth Simeona (10/9, 10/16) 7-10pm  
**Hard Rock Cafe** 955-7383  
*Live Contemporary*  
 Kailua Beach Buddies 6-9pm  
**Hinana Poolside Bar at the Hawaii Prince** 622-7558  
*Live Contemporary Hawaiian*  
 Mike Izon 5:30-7:30pm  
**Kani Ka Pila Grille** 924-4992  
*Hoku Award Winning Hawaiian musicians*  
 Hookena 6-8pm  
**Mahina & Sun's** 923-8882  
*Contemporary Hawaiian/Blues on the Lanai*  
 Josh Akapo 6:30-9:30pm  
**Mai Tai Bar at the Royal Hawaiian** 923-7311  
*Live Contemporary Hawaiian*  
 Dave Watanabe 5-9pm  
**Mariposa** 951-3420  
*Live Contemporary*  
 Aisaiah Jacobs 2:30-5:30pm  
**Maui Brewing Company** 843-2739  
*Live Contemporary Hawaiian*  
 Johnny Suite (or Scott Magz) 6-8pm

**Signature Prime Steak** 949-3636  
*Contemporary Pianist in the bar*  
 Grant Carvalho & Rocky Holmes 6-9pm  
**Sky Waikiki** 979-7590  
*Live Contemporary*  
 John Akapo 5-8pm  
**Splash Bar at the Sheraton Princess Kaiulani** 921-4600  
*Live Contemporary Hawaiian*  
 Kama Kakai (or others) 6-8pm  
**Swell at the Alohilani** 294-4108  
*DJ/Big Wave Pro Surfer Keala "KK" Kennelly Spins Poolside*  
 DJ KK 1-4pm  
**The Beach Bar at the Moana Surfrider** 922-3111  
*Live Contemporary Hawaiian*  
 Chris Salvador 5-9pm  
**The Edge at the Sheraton Waikiki** 921-4600  
*Live Contemporary Hawaiian*  
 John Coelho 5-8pm  
**The Veranda at the Kahala Hotel** 739-8760  
*Live Contemporary*  
 Jeannette Trevais 6pm-8pm  
**Tiki's Grill & Bar** 923-TIKI  
*Contemporary Hawaiian, Alternative, Pop-Rock, Reggae*  
 RootsKai 5-7pm  
 Kelandy Diaz 7:30-9:30pm  
**Tommy Bahama Restaurant** 923-8785  
*Contemporary Hawaiian. Happy Hour Daily 2 - 5 p.m.*  
 Chris Murphy 5-8pm  
**Vintage 1901 at the Moana** 921-4600  
*Contemporary Piano*  
 David Swanson 5-9pm

## SUNDAY

**Barefoot Beach Café at Queen's Beach** 924-2233  
*Live Contemporary Hawaiian*  
 Alika Souza 11am-2pm

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# Let's be Together...

DINING ▶ ENTERTAINMENT ▶ PAU HANA ▶ EAT ▶ DRINK ▶ BE MERRY ▶ HAPPY HOUR

Art Kalahiki	5:30-8:30pm	
<b>Chart House Waikiki</b>		<b>941-6660</b>
<i>Live Contemporary Hawaiian</i>		
Dean & Dean	6-9pm	
<b>Duke's Canoe Club Waikiki</b>		<b>922-2268</b>
<i>Live Contemporary Hawaiian</i>		
Walt Keale (or Kala'e Camarillo)	10am-noon	
Stephen Inglis (10/9)	10am-noon	
Drew Henmi (or others)	1-3pm	
Henry Kapono	4-6pm	
Christian Yrizarry Duo (or others)	7-10pm	
<b>Giovanni Pastrami</b>		<b>923-2100</b>
<i>Reggae Pop Music</i>		
Kelandy	6:30-9:30pm	
<b>Hinana Poolside Bar at the Hawaii Prince</b>		<b>622-7558</b>
<i>Live Contemporary Hawaiian</i>		
John Stahley	5-7pm	
<b>Kani Ka Pila Grille</b>		<b>924-4992</b>
<i>Hoku Award Winning Hawaiian musicians</i>		
Nathan Aweau	6-8pm	
<b>La Hiki Restaurant at the Four Seasons</b>		<b>679-0079</b>
<i>Live Contemporary Hawaiian</i>		
Jenna Keala (or Kamuela Kahoano)	11am-2pm	
<b>Mahina &amp; Sun's</b>		<b>923-8882</b>
<i>Award-winning ukulele on the Lanai</i>		
Trishnalei	6:30-9:30pm	
<b>Mai Tai Bar at the Royal Hawaiian</b>		<b>923-7311</b>
<i>Live Contemporary Hawaiian</i>		
Alex Oasay	5-9pm	
<b>Mariposa</b>		<b>951-3420</b>
<i>Live Contemporary</i>		
Zaysha	12-3pm	
<b>Maui Brewing Company</b>		<b>843-2739</b>
<i>Live Contemporary Hawaiian</i>		
Chris Murphy (or others)	6-8pm	
<b>Maui Brewing Kailua</b>		<b>518-2739</b>
<i>Live Contemporary Hawaiian</i>		
Mark Caldeira	6-8pm	
<b>Merriman's Honolulu</b>		<b>215-0022</b>
<i>Live Contemporary</i>		
Cassie and Selwyn	5:30-7:30pm	
<b>Monkeypod Kitchen Ko Olina</b>		<b>381-4086</b>
<i>Live Contemporary</i>		
Sienna Souza	2:30-4pm	
Jenna Keala	6:30-8pm	
<b>O Bar at the Alohilani</b>		<b>294-4108</b>
<i>Live Contemporary Hawaiian</i>		
Dustin Park	6:30-9:30pm	
<b>Rumfire</b>		<b>921-4600</b>
<i>Live Contemporary Hits</i>		
Danielle Parente	6-9p	
<b>Signature Prime Steak</b>		<b>949-3636</b>
<i>Contemporary Pianist in the bar</i>		
Keith Montross	6-9pm	
<b>Splash Bar at the Sheraton Princess Kaiulani</b>		<b>921-4600</b>
<i>Live Contemporary Hawaiian</i>		
Johnny Helm	6-8pm	
<b>Swell at the Alohilani</b>		<b>294-4108</b>
<i>DJ Spins Poolside</i>		
DJ KK (or others)	11:30am-2:30pm	

<b>The Beach Bar at the Moana Surfrider</b>		<b>922-3111</b>
<i>Live Contemporary Hawaiian</i>		
Dave Watanabe	5-9p	
<b>The Edge at the Sheraton Waikiki</b>		<b>921-4600</b>
<i>Live Contemporary Hawaiian</i>		
Christian Yrizarry	5-8pm	
<b>Tiki's Grill &amp; Bar</b>		<b>923-TIKI</b>
<i>Live Contemporary Hawaiian</i>		
Eddie & the Coconuts	3-5pm	
Ellsworth & Friends	5:30-7:30pm	
<b>Tommy Bahama Restaurant</b>		<b>923-8785</b>
<i>Contemporary Hawaiian. Happy Hour Daily 2-5 p.m.</i>		
Glen Domingo	5-8pm	
<b>Vintage 1901 at the Moana</b>		<b>921-4600</b>
<i>Contemporary Piano</i>		
David Swanson	5:30-8:30pm	

## Dining Dish



I was fortunate enough to stop by **Pesca Waikiki Beach** on top of the Ilikai for their grand opening. Although it's been extensively renovated, the bar area looked the same, and I found that familiarity important. Pick your entree from an impressive display of fresh fish and seafood, after which they prepare in any of 3 styles and carves it tableside. The restaurant is a collab between Wolfgang and Couture Weddings, so the steaks are top-notch as well. A standout also included the roasted beet salad, which we couldn't stop eating. Happy hour is offered daily from 4 - 6 p.m., with dinner served from 5 - 10 p.m. 777-3100.

- I also got to stop by **Hy's Steak House** for dinner for the first time in nearly two years. Aside from the fact I thought the lights were brighter than they used to be, it was comforting to be back amongst those dark paneled walls and booths that have been a part of our dining scene for over 40 years. The food and service were outstanding, and those classic menu items! 922-5555.
- **Skybox Taphouse** is now open at the International Market Place in the former Flour & Barley location. This sports bar and restaurant feature over 40 TVs, two full-size bars, a private VIP area, an outdoor patio complete with a beer tap waterfall and a beer truck bar. The menu offers pizzas, salads, ribs, pasta, and a Wagyu Smashburger with bacon aioli that is getting rave reviews. Open 10 a.m. - 10 p.m. daily, it opens at 7 a.m. during football season on weekends skyboxtaphouse.com.
- **P.F. Chang's Waikiki** reopened last month after taking

advantage of last year's shut down to complete an extensive renovation. The new menu features an expanded sushi selection and cocktail menu. The formerly franchised location is now operated by the parent company and opens at 11 a.m. daily. 628-6760.

- **STRIPSTEAK** has adjusted their hours again due to recent mandates, and added a few new offers for diners to choose from, including restarting their Happy Hour, offering specially-priced bites and beverages exclusively at the bar from 4 to 5 p.m. There is also a two-course sunset dinner featuring a temaki sushi and choice of steak or fish offered during the same time frame before the restaurant opens for regular service at 5 p.m. The restaurant now stops serving dinner at 9 p.m. 896-2545.
- **Musubi Café Iyasume**, known for its variety of Musubi and local favorites like bentos, poke bowls, and miso soup has opened on Level 1 of the Waikiki Beach Walk. Open daily, 7 a.m. - 9 p.m. iyasumehawaii.com.
- **Restaurant Sundry** at Royal Hawaiian Center has temporarily closed for a complete renovation and upgrades to its multiple dining experiences. They are aiming for a mid-December reopening.
- **Mahina & Sun's** relaunched their dinner service last month, with the same head chef, but under new ownership. **Ed Kenney** has stepped away from the restaurant but, **Executive Chef Erik Leong** has returned. The updated menu includes many signature favorites but also introduces new items such as the Chef's Smoked Ahi Toast and Chicken Papaya Soup, a twist on the traditional Pork Chop served as a deconstructed Lau Lau, a Ribeye Steak with corn, edamame succotash, and roasted mushrooms, a Goat Cheesecake with beet strawberry basil jam and a Cornflake Chocolate Ganache Tart with lilikoi and mint sugar. The restaurant is open from 8 a.m. - 10 p.m. and features a daily happy hour from noon - 10 p.m. 924-5810.
- **Orchids** will be opening for breakfast, lunch and dinner when the Halekulani reopens its doors to guests on October 1st. The restaurant will be handling all of the hotels F&B needs until the other restaurant outlets open. Last we heard, **House Without a Key** was tentatively scheduled to open at the end of November. We'll let you know when they announce the opening. 923-2311.

# OCTOBER CALENDAR OF EVENTS

## Continuing Events

### DAILY • FREE COVID TESTING

The City & County of Honolulu is providing free COVID-19 testing for all Hotel, Restaurant and Food Service Industry Workers. Must show valid government photo ID and employee ID/paystub. Hawaiian Monarch Hotel Upper Lobby. Open daily from 9 a.m. - 5 p.m. Pre-register at oahucitypass.lumisight.com.

### DAILY • FREE UKULELE LESSONS

Free ukulele classes offered at The Ukulele Store by Tyler. Registration required. 4:30 p.m. waikikibeachwalk.com.



### MONDAYS • FREE UKULELE LESSONS

Free ukulele classes offered at Helumoa Hale Guest Services & Heritage Room. Ukulele provided. 11 a.m. royalhawaiiancenter.com.

### MONDAY & WEDNESDAYS WBW FARMERS MARKET

Browse locally grown produce and a variety of made in Hawai'i products. Waikiki Beach Walk's Market. 4 - 8 p.m. waikikibeachwalk.com.



### TUESDAYS • KU HA'AHEO

Music and hula led by kumu hula Blaine Kia at Waikiki Beach Walk will be **LIVE-STREAMED** until further notice on their Facebook and Instagram pages @waikikibeachwalk. 5:30-6:30 p.m.

### TUESDAYS • FREE HULA LESSONS

Learn basic hand gestures and footwork in the art of hula at The Royal Grove. 11 a.m. royalhawaiiancenter.com.

### WEDNESDAYS LEARN TO MAKE MELE

Learn to make a feather flower lei from a third generation master in the art of feather lei making every Wednesday from 11 - 11:30 a.m. and again at 2 - 2:30 p.m. in The Royal Room. Limited to 4 people. Reserve in advance. Free. 499-7408. waikikibeachwalk.com.

### WEDNESDAYS LAUHALA WEAVING LESSONS

Learn basic skills and techniques to craft hala leaves into items such as Hawaiian mats or bracelets. Open to the first 25 people. Level 2, Bldg. A. 11 a.m. Free. royalhawaiiancenter.com.

### WEDNESDAYS, SATURDAYS & SUNDAYS ALOHA STADIUM SWAP MEET

The Aloha Stadium Swap Meet has been going strong since 1979. Featuring over 400 vendors, crafters and artists from around the world, the Swap Meet offers discounts on a wide selection of high quality products and food trucks to snack from. Wednesdays & Saturdays from 8 a.m. - 3 p.m., Sundays from 6:30 a.m. - 3 p.m. alohastadium.hawaii.gov. *Please note the Stadium has temporarily reduced their shopper count by 50%. When that number is reached, the parking gates will close, and signs will be posted that the swap meet has reached capacity. Gates will reopen when space is available.*

### THURSDAYS • FREE KEIKI HULA LESSONS

A hula lesson just for kids. Children, ages 5-10 years old, will learn basic hula movements to a popular Hawaiian children's song. The Royal Grove. 12 p.m. royalhawaiiancenter.com.

### FRIDAYS KAMA'AINA FREE ON FRIDAYS

The Honolulu Museum of Art is now offering free admission for Hawai'i residents every Friday from 4 - 9 p.m. 532-8700.

### FIRST FRIDAY (OCTOBER 1) DOWNTOWN GALLERY WALK & CRAFT FAIR

Honolulu's beloved monthly outdoor self-guided arts tour will be back with safety modifications. Dates about participants announced and published 2 days before each First Friday online at firstfridayhawaii.com.



### FRIDAY & SATURDAYS FREE LEI MAKING CLASS

Enjoy an hour-long lei making lesson in the Building B Breezeway on Level 1. Limited to 16 people per class. All classes are first-come first-served, no reservations allowed. Free. 1 p.m. royalhawaiiancenter.com.

### FRIDAY - SUNDAY MALU NIU EVENING ENTERTAINMENT

See live music and hula in the Royal Grove from 5:30-6:30 p.m. royalhawaiiancenter.com.

### SATURDAYS KAKA'AKO FARMERS MARKET

Browse through an abundance of fresh local produce, artisan foods and wares from dozens of vendors. Saturdays, 8 a.m. - 12 p.m. farmloversmarkets.com.

### SATURDAYS • KCC FARMERS MARKET

Fresh island produce, seafood, flowers and more are available from over two-dozen vendors at Kapiolani Community College. 7:30 - 11 a.m. hfbf.org/farmers-markets/kcc.

### SATURDAYS PEARLRIDGE FARMERS MARKET

Dozens of vendors offering locally grown fruits and vegetables, plants and freshly made treats. A pop-up cafe offering seating and live music rounds out the day. Free. 8 a.m. - noon. farmloversmarkets.com.

### SATURDAYS & SUNDAYS ART ON THE ZOO FENCE

See the works of local artists displayed on the Zoo fence on Monsarrat Avenue opposite the Kapiolani Park Bandstand. Works include original paintings, prints and photographs. 9 a.m. - 3 p.m. Free. arthonthezooofence.com.

### FIRST SUNDAY (OCTOBER 2) NA KŪPUNA NIGHTS

The Hyatt Regency Waikiki celebrates Hawai'i's elders the first Sunday of each month with Na Kūpuna Nights at the Na Lea Terrace on the 3rd Floor. Featuring live Hawaiian music, arts and crafts, and food. \$80. 5 - 8 p.m. 237-6196.

### SUNDAYS • FREE HULA LESSONS

Kumu Hula Blaine Kia offers weekly hula program at Waikiki Beach Walk. 20 people per class. Registration & masks required. Free. 9 - 10 a.m. waikikibeachwalk.com.

### SUNDAYS • YOGA IN THE PARK

The team from Core Power Yoga, hosts a free yoga class at Victoria Ward Park on Sundays. Limited space, registration required. 9 - 10 a.m. wardvillage.com/explore/activities.

### SUNDAYS KAILUA FARMERS MARKET

Wander through multiple vendors offering an abundance of fresh local produce, food and more. Now located at Kailua Cinemas parking lot. 8 a.m. - 12 p.m. farmloversmarkets.com.

### THIRD SUNDAY (OCTOBER 17) FAMILY FREE SUNDAY

The Honolulu Museum of Art Family Free Sunday has been offering free admission to kama'aina on the third Sunday of the month since 2004. Family Sundays are still largely virtual for now, but they are offering free museum admission to those that would like to come in with reservations 10 a.m. - 6 p.m. Free. 532-8700. honolulumuseum.org.

### OCTOBER 2 • 44TH ANNUAL DAY AT QUEEN EMMA SUMMER PALACE

**VIRTUAL** Traditionally, this annual community festival opens the Palace and grounds to the public to celebrate Hawaii's history, culture, and music while supporting local vendors and artists. This year, they will be hosting an "at-home" event complete with live music, hula, and a supporters box available to purchase in advance including one-of-a-kind memorabilia from the the Palace and a ticket to win a Hawaiian Quilt. 9 a.m. - 4 p.m. daughtersofhawaii.org.

### OCTOBER 2 - 31 • DINOSAURS EXPEDITION: RISE OF THE MAMMALS



The second exhibit of a prehistoric trilogy to Honolulu will transport visitors back 66 million years to the Cretaceous Period when some of the most iconic dinosaurs ruled the Earth. Bishop Museum. 9 a.m. to 4 p.m. The exhibit will be on display in the Castle Memorial Building thru January 23rd. BishopMuseum.org.

### OCTOBER 2-3 ISLAND CRAFTERS MARKET

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# OCTOBER CALENDAR OF EVENTS

apparel, candles, laser etched home goods, papale, hand sewn totes, baby items and local snacks. 2nd level, International Market Place by Mitsuwa Marketplace. 11 a.m. to 5 p.m. islandcraftffairs.org.

## OCTOBER 3 FALL FESTIVAL MARKET

Who's ready for pumpkin spice? Head to Kailua for Hawaii's finest furniture makers, artisans, jewelry makers, clothing designers, food vendors, and more. 340 Uluniu Street in the lot by Assagio's. 9 a.m. to 2 p.m. islandcraftffairs.org.

## OCTOBER 8-9 JUSTIN KAWIKA YOUNG & FRIENDS

Justin Kawika Young accumulated eleven number-one hits on Hawai'i radio and four Hawaiian Music Awards before relocating to Los Angeles and joining Colbie Caillat's band. He toured with her, wrote songs with her and even formed a new band with her in Nashville that debuted at The Grand Ole Opry in October 2019. 6:30 and 9 p.m. Tickets: \$35 - \$45. bluenotehawaii.com.

## OCTOBER 9 BEER TASTING AND FINE ART PAIRING

Does Pilsner go with Picasso? Does Stout go with Salvador Dali? Join the curators at the Park West Fine Art Museum & Gallery for their monthly pairing and giveaway event. Complimentary beer provided (21 or older with ID) and three lucky guests will win a free framed piece of art. 7:30-8:30 p.m. Please RSVP to waikikibeach@parkwestgallery.com.

## OCTOBER 15 TRIBUTE TO WILLIE K



Kaleo Phillips pays tribute to the great Willie K, along with Willie's own Warehouse Blues Band. Two shows at 6 and 8:30 p.m. Tickets: \$25 - \$35. bluenotehawaii.com.

## OCTOBER 21 ALOHA FESTIVALS: 75 YEARS OF ALOHA

**VIRTUAL** Despite the pandemic forcing the cancellation of in-person events including the iconic the Ho'olaule'a and the Floral Parade this year, the spirit of the Aloha festivals marches on. In honor of their 75th anniversary, the Aloha Festivals will present a 30-minute broadcast program highlighting the history of the Festivals this evening at 7 p.m. on KHON2. The special will tell the story of the festival and the importance of its traditions over the last 75 years, and will include performances from some of Hawai'i's most beloved artists. More details and additional broadcast times will be announced at AlohaFestivals.com.

## OCTOBER 22-24 SEA LIFE PARK BECOMES SPOOK LIFE PARK

This year's Spook Life Park event will feature seapurb special shows, trick-or-treating throughout the park grounds, prizes, and seasonal treats from local vendors and the park's F & B team. Guests are invited to come in costume for safe, socially distanced fun. Spooktacular décor and more will begin appearing in the park the week prior and run thru Halloween. sealifepark.com.

## OCTOBER 16 JOHN CRUZ: "IT'S TIME TO BUILD A BRIDGE"



John Cruz returns to Blue Note Hawaii in celebration of the upcoming release of his new single, "It's Time To Build A Bridge," as well as playing some of his Grammy and Hoku award-winning hits. Two shows at 6 and 8:30 p.m. Tickets: \$30 - \$40. bluenotehawaii.com.

## OCTOBER 17 • REGROW POP-UP, PART OF THE JOYFUL RETURN EXHIBIT

Be a part of the fun by participating in the different pop-up installations. As part of Family Sunday, create colorful painted rocks to place in the Regrow garden or to take home. Register for one of three classes: 11 a.m.; 12 p.m.; 1 p.m. honolulumuseum.org.

## OCTOBER 22 HAWAIIAN STYLE BAND

The multiple Na Hoku Hanohano Award-winning band was conceptualized as a revolving band, a collaboration of more than fifty musicians over the course of its three albums. Participants included notables Israel Kamakawiwa'ole; Bla, Cyril, and Martin Pahinui; Fiji; the Ka'au Crater Boys; Robi Kahakalau, and more. Bryan, Wade, and Robi have also teamed up with musicians Shawn Pimental, Michael Grande, and Garin Poliahu to bring the sound of the Hawaiian Style

Band to audiences. Two shows at 6 and 8:30 p.m. Tickets: \$25 - \$35. bluenotehawaii.com.

## OCTOBER 23 • TAVANA

If you've never seen Tavana perform you are missing out. This one-man band mesmerizes audiences using his feet to lay down electronic drum triggers and a variety of grooves while simultaneously playing guitar, banjo, lap steel, or ukulele and singing soulful, island-inspired rock and blues. Two shows at 6 and 8:30 p.m. Tickets: \$15 - \$25. bluenotehawaii.com.

## OCTOBER 28 • PRINCE LOT **VIRTUAL**

The 44th annual Prince Lot Hula Festival will once again take place virtually this year due to the ongoing pandemic. The non-competitive hula celebration will air from 7 to 9 p.m. this evening on KHON2. The lineup this year includes nine halau who will perform a mix of kahiko and auana at the Queen Emma Summer Palace. Each halau will be filmed separately in advance to comply with current guidelines. moanalugardensfoundation.org.

## OCTOBER 30 ART + FLEA POP UP

Art & Flea hosts a completely unique shopping experience where Hawai'i's talented creatives can showcase their goods and talents. Now more than ever small independent businesses need your support. Come shop small and support Hawai'i's local businesses. 10 a.m. - 4 p.m. artandflea.com.

Events are changing daily due to the current COVID situation, be sure to verify events of interest before going.



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Continued from page 5



Chef Michelle Karr-Ueoka at last year's event at 53 by the Sea. Credit: HFWF/Reid Shimabukuro

Restaurant in Miami, **Brandon Jew** from San Francisco's Mister Jiu's, **Ravi Kapur** from San Francisco's Liholiho Yacht Club, **Ted and Yong Kim** from LA's Seoul Sausage, **Ming Tsai** from Boston's Blue Dragon and local faves **Michelle Karr-Ueoka** and **Jon Matsubara**. Tickets: \$275-\$375. This event is currently sold out. *Note: this event was initially scheduled to be held on October 14th.*

The Malama Aina partner for this event is Paepae o He'eia. Guests will spend the day learning about He'eia Fishpond's rich history, unique aquaculture, marine species, and significance to the local community while supporting preservation efforts by redistributing rock and coral, placing floating barges, removing trash, invasive mangrove and limu, and helping to reconstruct the kuapa (fishpond wall).



Chef Marcel Vigneron will be returning to Honolulu

**On November 12th**, head down to the Outrigger Reef Waikiki Beach Resort from 6 – 9 p.m. as chefs serve up dishes inspired by their mom's and grandma's signature recipes in **Yo Mama Can Cook!** The hotels Executive Chef **Rey Beysa** teams up with **Marcel Vigneron**, Executive Chef at The Chateau Marmont, **Nyasha Arrington** from Santa Monica's Pier Love Food Group, **Country Velador** from Scottsdale's Super Chunk Sweets & Treats, and Hawaiian Regional Chef **Peter Merriman**. Tickets: \$275-\$375. This event is currently sold out. *Note: this event was initially scheduled to be held on October 22nd.*

The Malama Aina partner for this event is Kualoa Ranch. Guests are invited to develop a deeper understanding of taro cultivation, native plants, and how the ancient system of ahupuaa management can be a sustainable model for the future.

Saving the best for last, **Saks Fifth Avenue presents Halekulani Gala Caviar, Pearls, and Aphrodisiacs** from 5 – 9 p.m. for an evening of culinary opulence filled with lavish delights and intoxicating flavors. An award-winning panel of chefs curates a five-course menu of sinfully tempting dishes. Halekulani's **Shaden Sato** will be joined by James Beard Award Winners **Michelle Bernstein**, **Nancy Silverton**, **Charles Phan**, and semifinalist **Niki Nakayama** whose restaurant n/naka has been named the #1 Restaurant in LA. Tickets to this cocktail-attire affair start at \$1,000, but, is also already sold out. *Note: this event was initially scheduled to be held on October 17th.*



A chef adds the finishing touches to a course at the 2017 Saks Fifth Avenue Halekulani Culinary Masters. Credit: HFWF/Reid Shimabukuro

The Malama Aina partner for this event is Malama Loko Ea Fishpond. During this experience, volunteers will have the chance to jump into some of the Foundation's current fishpond work projects and discover what it takes to maintain and restore historic and culturally significant resources on our island.

Despite all the odds, Denise and her team have once again curated multiple unique epicurean experiences for guest to enjoy. Given the seat restrictions, many of these events have already sold out, but waitlists are available for some events online, and if tickets become available, they will be posted on the website. If you have any questions, please direct them to [info@hawaiiifoodandwinefestival.com](mailto:info@hawaiiifoodandwinefestival.com).

Obviously, our current situation has made all events very fluid despite everyone's best efforts, so be sure to keep up on the most up-to-date safety protocols and event information. Please keep your eyes on their website for any updates the festival may have as they update it regularly with the latest news at [hfwf.me](http://hfwf.me).



# Chef's Corner

## Iron Chef Jose Garces

*Iron Chef, father, husband, James Beard Award-winner, entrepreneur, and food innovator, Chef Jose Garces is known as a leading culinary authority of Spanish and Latin-American food. From the Spanish tapas at Amada, his first restaurant, to the exciting flavors of Mexico City at Distrito, Chef Garces continually pushes the boundaries of culinary excellence. As a child of immigrants and a leader in the diverse hospitality industry, the well being of his community in Philadelphia has always been dear to him, so he established a foundation to assist the immigrant community, especially these days.*

### How did you spend the shutdown?

I reconnected with family, worked on new recipes and concepts, thought about the future of the industry and ways we can reshape it to be more equitable and safe. I did a lot of virtual demos, and started the planning and design for a new pizza concept that's just about to open.

### How did your restaurants handle the shutdown?

We contracted operations as needed, limiting hours and staff until the city began to reopen and we were safely able to increase our capacity.

### Do you think COVID changed how eateries operate?

I do, and I think the changes are coming from both sides. In Philadelphia, we've seen our guests embracing outdoor dining and a huge uptick in takeout and delivery that is here to stay. From the house's perspective, we're learning a lot about flexibility and working to reconfigure our business models to be more equitable to our workers.

### What's your first childhood food memory?

A big bowl of Cap'n Crunch Crunchberries on the couch. My parents had immigrated from Ecuador and hadn't had much exposure to the 'super market experience,' and sugary cereals made their way to our table. When you're raising three boys, keeping them happy with snacks is important.

### What was your first job in the industry?

I was a busser in an Italian banquet hall, but the job that kicked off my career was at the Signature Room on the 95th floor of the John Hancock building where I got a job working garde manger.

### Who would you consider your mentor and why?

Definitely Douglas Rodriguez (*the Godfather of Nuevo Latino Cuisine*), one of my closest friends & mentors. I'd admired his cooking and been watching his career. In the late 90s, I was in his stable of younger chefs when he had a South American eatery and a Tapas restaurant, and learned quite a bit about Latin American and Spanish cooking.

### Where do you find your inspiration?

Definitely travel and cultural experiences, whether it was trip to Tokyo and Fuji market or eating at a grandma's table in Argentina. I'm a student of culture and that fuels my inspiration and creativity.

### How did the Iron Chef opportunity come around?

I was getting attention from the opening of my first restaurant Amada in 2005 and was asked to audition for the 1st season of "The Next Iron Chef" I wasn't chosen, but was invited to compete against Bobby Flay and won. I auditioned for the next season, was selected, and beat out 9 other chefs to become the Iron Chef you know and love

### How much of the competition is real?

The Chairman would be very displeased if I shared this information.

### TV has thrust chefs into the forefront of pop culture. What are your thoughts on the TV chef "thing"?

I think it's great because it gives people an interesting, albeit skewed view into our world and what makes this industry so dynamic.

### Describe your leadership philosophy?

I try to lead by example and in the way that I would want to be led. I think a good leader needs to be a good listener. They need to hear what their people have to say and ask questions. Providing good leadership comes in many different forms. It may be as simple as a check-in conversation, or the right acknowledgement at the right time

### What's the strangest dish you've ever eaten?

Pork Sphincters at a yakitori in Japan.

### What's the most memorable dish you remember?

Smoked Milk Ice Cream from Extebarri in Spain.

### What do you have planned for this year's Festival?

I'm going to be making a beef dish and a seafood crudo. While I'm here, I'd also like to take some time to reconnect with some chef friends.

### What's on your must-do list while in the Islands?

Taking in the local food, eating at Leonard's, Roy's and brunch at Chef Lee Ann Wong's place. Maybe some beach time, and a hike or two.

### What's next for you?

I'm really excited about Hook & Master, a pizzeria/tiki bar I'm opening in Philadelphia this month. I'm also opening up a kitchen studio/test kitchen in Philly for private events and tastings, as well as a food lab, where I get to play around with new concepts and techniques.

## Pan de Yuca (Yuca Bread with Queso Fresco)

Makes about 20 little rolls



- 1 cup yuca flour
- 1 lb queso fresco, finely grated
- 1 large egg, beaten
- 1 tsp baking powder
- 2 Tbsp whole milk
- 1 Tbsp unsalted butter, melted
- 1 tsp kosher salt
- 1 tsp granulated sugar

*The ratio of flour to cheese seems crazy, but it works. Mind you, the bread must be served hot (for a spongy texture) or warm (for a denser interior with the dough settling more and forming air pockets). Reheat it gently.*

**Directions:** Preheat the oven to 375°F. Combine all of the ingredients in a bowl and knead them together until thoroughly mixed. Form the dough into about 20 round balls. Bake the rolls on a lightly greased baking sheet or parchment paper for 20 minutes or until golden brown. Serve warm.

You can meet Iron Chef Jose Garces at this year's Hawaii Food & Wine Festival

He will be cooking at a Night at the Opera on October 20th at 53 By The Sea. For tickets go to: [hfwf.me](http://hfwf.me)

Web: [chefgarces.com](http://chefgarces.com) • IG/Twitter: [@chefjosegarces](https://www.instagram.com/chefjosegarces) • Facebook: [/josegarcesofficial](https://www.facebook.com/josegarcesofficial)

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# Q & A with Chef Spike Mendelsohn



*I use Chef's Corner in the months leading up to the Hawaii Food & Wine Festival as a way to generate excitement about this amazing event. I had talked to Spike Mendelsohn about his appearance at #HFWF21 but unfortunately, when the Festival changed the date of the event he was to appear in, he could no longer attend, so I replaced his interview and figured I would hold onto this until next year. However, when I read it, I realized the questions wouldn't be viable next year. His answers were relevant to recent events and really quite interesting, so I decided to share them with you instead of letting them go to waste. Hopefully, we get to see Chef Spike next year, but in the meantime, let's hear more about the guy we first met on Top Chef, who went on to create the Prez Obama Burger in honor of Barack Obama's inauguration, and so much more.*

## How did you spend the shutdown?

Loaded question, we navigated it safely but immediately pivoted to how our industry can help the situation we were in. As schools shut down we were one of the first establishments to offer free meals to kids that depended on the school lunch program for food. So any child who was left without a meal we would feed at our establishment. As things quickly developed for the worse we pivoted to feeding first responders, healthcare workers and many more as well. Unique to D.C. and Capitol Hill on top of COVID we were met with an insurrection that doubled down on the stress our industry had already taken, with some luck and love we managed to launch the "We, the Troops - We, the Pizza" campaign that went viral across the nation raising funds to feed the young National Guard that have been stationed on the hill, with these funds were able to put over 40 restaurants back to work over the course of a few months

and fund some hope among a really distressed situation. Oh did I mention we also launched two new start - ups? PLNT Burger and Eat the Change, two new planet based food brands looking to combat climate change through the lens of food. One's a burger spot the other a CPG master brand.

## Restaurants were some of the hardest hit during COVID. How did you handle it?

There was no real formula on how to handle a pandemic with all the nuances to our businesses. First, the safety of our employees were the most important.. we needed to take every step to be CDC compliant and keep up to date with the daily changes being made. We immediately created a position within the business called "safety manager" who was responsible for making sure we operated with the utmost cleanliness standards and keeping everyone masked and safe. After that, we had to reinvent our business model and projections and figure out a way to generate sales, we developed our own app driven ordering platforms as well as tapping into the existing ones such as Uber, DoorDash, Grub Hub and more. Then, we had to make sure that we negotiated with our landlords and agreed on new terms that would float us both through the pandemic. Some landlords understood, and some not as much, which led to temporary closures of some of our brands.

## Do you think COVID has changed the way restaurants operate forever? In what way?

I think in some way it spearheaded the way to pay attention to virtual restaurants and ghost kitchen spaces. There's no telling if those trends will stick around or not and I'm sure the ones that figured it out the best will have the best chance. I also believe that restaurants will continue to have more online sales for sure, but I anticipate that once we're over the pandemic hump, that our dining culture will resume the way it used to be for the most part.

## Let's talk about you. Tell us about your first childhood food memory.

One of my first childhood memories, and I have many, was growing up in my grandfather's restaurant in Montreal, Canada. It was a famous place called Le Tois Rouge (The Red Roof) and it's where I had many of my first restaurants

encounters, but nothing stuck more to me than the Tableside Caesar Cart that would roll out to your tables, at which point the waiter would proceed to make a fresh dressing in a wooden bowl, and the tossing the crispiest Romaine leaves into it. What a classic that still weighs heavily on my palate to this day.

## What was your first job in the industry?

I was a professional dishwasher, I could seriously wash dishes with the best of them and my mopping and de-greasing techniques were unparalleled.

## Who would you consider your mentor?

I would say I've had many mentors growing up, my entire crazy Greek restaurant family, Michael Bao a Vietnamese chef showed me my passion for Vietnamese food, Gerard Boyer showed me the three Michelin way and the French Classics, the Maccioni family who gave me my New York City restaurant life along with Drew Nieporant, an amazing restaurateur and moving into most recently chefs like Jose Andres, Michel Nishan and Tom Collicchio in the food policy space. I also can't forget the legend of Shep Gordon, a dear friend that constantly inspires me to think outside the norm. I often say that you've cooked at the James Beard house but...have you cooked at Shep's yet? LOL

## Your restaurants have run the gamut from a French Bistros to Burgers, Pizzas and Tacqueria concepts to plant-based. What's your mind-set behind your concepts?



Mindset is pretty simple at its core, first off, we must be absolutely delicious and chef driven and always be innovative. We also have to have a good dose of positive and breeding work culture that reflect back onto our customers, and we have to remember to have fun, love and joy with the stores we open.

## You made your TV debut on Top Chef. How much of the competition is real, and how much is made for TV?

As far as I'm concerned it's all 100% real unless I was living in a dream at the time, it all seemed real to me, Hahaha! When you're on Top Chef or Iron Chef it's the real deal folks, you're only as good as your last dish.

**TV has thrust chefs into the forefront of pop culture. What are your thoughts on the TV chef "thing"? Any plans to do more?**

Yes, part of my success and thrust is definitely a proponent of being on TV shows but my long lasting success is from all the experiences and learnings before TV as well as my thirst for continuing learning and innovating the chef and food service space. TV can always be part of the picture and I hope I get to do more but for now I feel so focused on pairing my love of food policy and advocacy for the planet with my entrepreneurial spirit for the business.

**Describe your food/leadership philosophy.**

I just like spreading the love just like schmearing a bagel. The subculture that makes up the restaurant business is something very unique, it's always felt like a family to me. I really try hard to practice a good developing culture in our businesses and I believe for the most part, people want to do better and have more opportunities and grow in a company... and if everyone is growing and pushing each other to do better, that's a beauty I wish I could bottle up.

**You're very active with the fight to end hunger and sustainability. Tell us about it**

Yes, I take my efforts very seriously and have pivoted some of my career to support organizations like CARE, who I am a chef advocate for. CARE helps develop better practices for food aid, women empowerment and sustainable farming. My work abroad puts me in a position to bring back my experiences for major lobbying days in the U.S. Capitol when we were fighting for instance, the reauthorization of the farm bill, I get to recount my experiences with members of Congress and hopefully shed a light on the situation for the good. I'm also proud of the local work I do on behalf of Mayor Muriel Bowser as her first Food Policy Chairman of the very first D.C. Food Policy Council, which is a legislation put in place to help practice better local food policy and help break down the barriers we have in our system such as food equity, urban farming, sustainable farming, small business and food education. I also work with local food organizations like D.C. Central Kitchen who give second chances to incarcerated people and put them through a very thorough culinary training while feeding the homeless and creating job opportunities. You can look these organizations up and get involved or look at similar ones that are local to you. Be the change you wish to see in the

world and most importantly eat the change you want to see in the world :)

**OK spill, who's the bigger troublemaker, you or Marcel? You guys have been friends for 20 years... Any fun stories to share?**



*Spike with his longtime friend, Chef Marcel Vigneron. Picture courtesy of Spike Mendelsohn.*

Hahaha, that's a great question! I would say Marcel is the troublemaker between the two of us, and I usually have to play the crisis PR guy, haha. Marcel and I really do have a unique bond. It's really because of him that I'm involved with the Hawaii Food & Wine Festival, he knew my love for the island and would always bring me as a sous chef for years.

We have so many crazy memories that we've shared but one that always sticks out is how he managed to track down a secret surf spot after driving for hours through pineapple fields and such, we even had our groceries yanked out of our car by wild horses, but nothing could tell the story more than the surprise and facial expressions of some super local fisherman camping out on ridge when Marcel and I popped out of the fields with our surfboards. I think the first thing they said to us was like "Where in the heck and how did you find this place?" Turns out that one of the guys happened to be an employee at the hotel restaurant and recognized us immediately (not hard to do) and took us out to surf the break.

**What's next for you?**

It's what's currently happening, LOL. I'm really concentrating on our two new climate change concept startups, PLNT BURGER and Eat the Change, both 100% planet based and chef crafted with the effort of creating delicious indulgent food that we know and love that are not only good for the planet but good for you too.

For more information about Chef Spike Mendelsohn head to [chefspike.com](http://chefspike.com).

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*at participating restaurants*

