



HALEKULANI'S CHEF YVES GARNIER RECEIVES "Ordre Du Merite Agricole" Award

FOR IMMEDIATE RELEASE

HONOLULU, HI – February 2007. Halekulani, Honolulu's famed luxury hotel, is pleased to announce that its Chef de Cuisine, Yves Garnier, head chef of *La Mer*, was recently bestowed the title of "Ordre Du Merite Agricole" by the state of France. As one of France's highest decorations, the Agricultural Merit (Le Mérite Agricole) is one of the distinctions instituted by Méline, Minister of Agriculture, to honor the people who have rendered services to agriculture dating back from the Third Republic. From its creation, in 1883, the agricultural Merit has been assigned according to the identical criteria, based on the dedication to the cause of excellence in agriculture. The Michelin-starred, French-born Garnier is more than deserving of this award, as he has perfected the culinary craft of marrying French cuisine with Hawaiian culture – bringing prestige and innovation not only to Halekulani, but to French culinary gastronomy as a whole.

"We are delighted and honored that Chef Garnier is being recognized on an international level for his extraordinary talents and dedication to culinary excellence," said Janis Clapoff, General Manager of Halekulani. "Ordre Du Merite Agricole" award highlights the integrity and nobility that Chef Garnier contributes not only to his fine cuisine, but every day at Halekulani."

Chef Yves Garnier has been Chef de Cuisine at Halekulani's *La Mer* since 1995; where his incredible culinary skills and creativity have played an key role in *La Mer's* reputation as one of the top restaurants in the world. Before Halekulani, Garnier sharpened his culinary skills in some of the world's finest restaurants in Monte Carlo, San Francisco and Florida. Today, trained and specializing in French cuisine, Garnier has perfected an entirely new category of cuisine called "cuisine du soleil" or cuisine of the sun, in which he marries French cuisine with Hawaiian culture — ideally suited for Halekulani. This unique blend of cultures is featured exclusively at Halekulani, and has earned *La Mer* to receive AAA's Five-Diamond Award; a ranking of #8 in Zagat Survey of "America's Top 100 Hotel Restaurants" and a ranking in *Hotels Magazine* as one of "Top Ten Hotel Restaurants." Additionally, *Gault Millau's "The Best of Hawaii"* extended *La Mer* its highest rating with three toques; as attributed to the talent and inspiration of Chef Yves Garnier.

"Ordre Du Merite Agricole"

When Jules Méline became Minister of Agriculture (February 21, 1883 to April 5, 1885), one of his first actions was the creation of a specific distinction to reward the services rendered to agriculture. Méline reminds that the national wealth comes from the agriculture and states that "the agricultural population is considerable: over 18 million people of the French population live of that industry and contribute powerfully by their work to the development of the public wealth" and it states that "within the vast workforce of farmers, agronomists, teachers, scientists, the labor is endless, and the dedication and compensation rare". The agricultural Merit (Le Mérite agricole) is one of the distinctions instituted by Méline, Minister of Agriculture, to honor the people who have rendered services to agriculture dating back from the Third Republic. From its creation, in 1883, the agricultural Merit has been assigned according to the identical criteria, based on the dedication to the cause of the agriculture. The prestige attached, since its origin and even until today, to that decoration, is such that those who hold the title have in common an ideal inspiration to preserve the agricultural practices and values. July 7, 1883, Jules Méline institutes the Order of Agricultural Merit and creates the rank of Knight. The first award was presented July 17, 1883. December 29, 1883 the agricultural Merit was awarded to the scientist Louis Pasteur.

About Halekulani

Consistently ranked among the world's best hotels, Halekulani is a member of The Leading Hotels of the World and Okura Hotels & Resorts, two exclusive organizations pursuing service excellence and standards of the highest quality. *Travel + Leisure* ranked Halekulani as #1 hotel in Oahu and #19 worldwide in 2006; while naming the *Vera Wang Suite at Halekulani* one of the 50 most romantic destinations in the world. Also in 2006, the three year-old *SpaHalekulani* was named a "Leading Spa of the World" and the #2 best resort spa in North America by Conde Nast Traveler. In addition, Halekulani's fine dining restaurant La Mer is Hawaii's only AAA-Five Diamond Restaurant, holding this esteemed rating for 17-consecutive years, as well as being voted #8 of "America's Top 100 Hotel Restaurants" by Zagat in 2006. The Leading Hotels of the World, Ltd. has bestowed Halekulani with its annual *Quality Award*, making the Waikiki resort the only Leading Hotel to achieve this prestigious honor in either the United States or Canada.

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. For reservations and information contact your travel planner or the hotel at (800) 367-2343 or (808) 923-2311. Reservations can also be made through Halekulani's website at www.halekulani.com.

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