



HALEKULANI INAUGURATES DALE DEGROFF 'SPIRITED' DINNERS

Luxury Hotel Pairs Spirits With Gourmet Cuisine For Ultimate Cocktail Dinner

FOR IMMEDIATE RELEASE

HONOLULU – March 28, 2006. Halekulani, one of the world's finest and most acclaimed luxury resorts known for innovative guest experiences, is pairing fine cuisine with lavish cocktails at the property's inaugural Dale DeGroff Spirited Dinner to be held on Friday, April 28, 2006. Hosted by the "King of Cocktails" Dale DeGroff, the six-course meal adds a new twist to traditional dining by blending the best of Pacific fusion fare with inventive, well-balanced cocktails designed to accentuate each course. A seat to this coveted dinner is available at \$150.

"While most culinary connoisseurs are accustomed to pairing food with wines, we sought to reinvent this approach by utilizing the talents of our Director of Beverage Arts – In Residence, Dale DeGroff," said Janis Clapoff, General Manager of Halekulani. "The result is a fun and unique experience that will give Halekulani guests the opportunity to stimulate their palates with something truly innovative and memorable."

The menu was prepared by Halekulani Executive Chef Daryl Fujita and will highlight a variety of Pacific-rim flavors fused with global influences and paired to perfection with fine cocktails. The Spirit Dinner will begin with an elaborate passed hors d'oeuvres reception at 6:30 p.m. at Halekulani's Garden Terrace lanai featuring Ahi tataki Crackers and Oyster and Caviar Shooters paired with a French 75, a blend of brandy, champagne, lemon juice and simple syrup. The sit down dinner begins at 7 p.m., offering an exquisite menu:

- Kona Kampachi Ceviche with Micro Greens and a Yuzu and Basil Emulsion matched with a *Yuzu Vodka Gimlet*.
- Creamy Artichoke Soup and Lump Crab Soufflé paired with a *Fino Sherry based Adonis Cocktail*.
- Herb Roasted Kobe Style Beef served with Braised Endive and a Morel Mushroom Sauce and a *Blood and Sand Cocktail*, which mixes equal parts of scotch, cherry heering, sweet vermouth and orange juice.

For more information and reservations, please call (808) 931-5040. Ticket prices are inclusive of all taxes and gratuities. Complimentary valet parking provided, courtesy of Halekulani.

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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 one of the top 20 hotels in the world in 2006, while the *Vera Wang Suite at Halekulani* was named 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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