



**HALEKULANI LIVING PRESENTS MILLENNIUM CHEF ERIC TUCKER
FOR A VIBRANT VEGETARIAN SUNDAY BRUNCH**

FOR IMMEDIATE RELEASE

HONOLULU, February 26, 2009. Halekulani is pleased to welcome celebrated San Francisco *Millennium* Chef, Eric Tucker on Sunday, March 15, 2009 from 11:00 a.m. to 2:00 p.m. as he presents an elegant vegetarian brunch. This special Halekulani Living event, presented in part with the Hale 'Aina 'Ohana is available for \$75 per person and includes chef demonstrations, vegetarian brunch, "Millennium" cookbook and complimentary valet. Reservations are available at (808) 931-5040.

Tucker is the Executive Chef of *Millennium*, a sophisticated vegetarian San Francisco restaurant located in the heart of the city. The restaurant, which opened in 1994 with Chef Tucker at the helm, was recently recognized as a 2008 Favorite Vegetarian Restaurant in VegNews. Tucker is credited with being the creative force behind the restaurant's success.

"Our food is a celebration – our food is exciting because we pay as much attention to flavor, texture, and visual appeal as we do to the food's healthful qualities." Said Chef Tucker, "Down here in the kitchen, we do what we do out of love of food and love for the creative process."

The culmination of Tucker's training in healthful cuisine was his graduation from the National Gourmet Institute for Food and Health in New York City. Tucker's cooking style embraces traditional concepts along with unique interpretations of ethnic cuisine. He eschews dairy products, eggs, oil, or other high-fat animal products, but his dishes have been praised for their innovative combinations and unexpectedly rich flavors.

Tucker is passionate about the health benefits of following a vegetarian or near vegan diet. "My mission is to show the public that you don't have to compromise flavor and texture as you cut out harmful, high-fat animal products and oil. At Millennium we definitely dispel the stereotypes and misconceptions held by many about low-fat and vegan cuisine."

Chef Tucker is presenting workshops March 16 and 17 for island culinary students from Kapiolani, Leeward and Maui community colleges. These Hale 'Aina sponsored workshops are part of a series of visiting guest chef educational programs. The Hale 'Aina 'Ohana, an organization dedicated to championing culinary education in Hawaii, conceived of the workshops as a way to increase educational opportunities for culinary students.

Previous 'Ohana visiting chef classes have included famed chefs Jonathan Benno from Per Se in New York City; Chef Nancy Oakes from Boulevard in San Francisco; Splendid Table public radio host and culinary educator Lynne Rossetto Kasper; Seattle chef Tom Douglas and Japanese culinary expert Elizabeth Andoh.

The Hale 'Aina 'Ohana is dedicated to the development and support of culinary training programs throughout the state of Hawai'i. The 'Ohana provides financial and professional resources towards activities that enhance the scope of learning by culinary students and professionals. Visit www.haleainaohana.org for more information.

MEDIA NOTE: Chef Eric Tucker's extensive biography, headshot and images of his designs are available upon request. For Halekulani Living information contact Erika Kauffman, Director of Public Relations at (808) 535-0623 or Erika.Kauffman@halekulanicorp.com. Media event attendance welcome and advanced reservations required.

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About Halekulani Living

Halekulani Living was crafted to provide guests an immersive, authentic and memorable Halekulani experience showcasing the Hotel's dynamic offerings in cuisine, the arts and wellness. Halekulani Living is founded on the hotel's unwavering philosophy to and commitment of an enriched lifestyle, sophisticated elegance, innovative guest programming and award-winning hospitality.

About Halekulani

Halekulani, which celebrates its 25th Anniversary in 2009, is the recipient of innumerable awards, honoraria and accolades. Consistently ranked among the world's best hotels, Halekulani is a member of The Leading Hotels of The World and a strategic partner with Imperial Hotel, LTD of Tokyo. Travel + Leisure ranked Halekulani as #1 hotel in Oahu and #19 worldwide in 2007; while naming the *Vera Wang Suite at Halekulani* one of the 50 most romantic destinations in the world. In addition, *SpaHalekulani*, which pays homage to the healing cultures of Hawaii, Asia and the South Pacific by creating a cultural, emotional and spiritual well being experience, earned the coveted Mobil Four-Star rating, the highest rating bestowed upon any spa by the Mobil Travel Guide, was named a "Leading Spa of the World" as well as 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, holding this esteemed rating for nineteen consecutive years. Halekulani is managed by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also manages newly redesigned Waikiki Parc Hotel. 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.

For Further Information:

Hotels and Resorts of Halekulani

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