



**HALEKULANI UNVEILS 2008 ULTIMATE DINNER
FEATURING LOUIS XIII DE REMY MARTIN**

FOR IMMEDIATE RELEASE

HONOLULU – October 31, 2008. La Mer at Halekulani has held the distinction of being Hawaii's only AAA Five Diamond award-winning restaurant for 19-consecutive years. The decadent dining continues with the unveiling of its 2008 Ultimate Dinner, featuring *Louis XIII de Remy Martin*. Exclusively at La Mer, the Ultimate Dinner is available November 1 – December 30, 2008; with Remy pairing at \$190 per person (\$150 without). A portion of the proceeds will benefit the Hawaii Foodbank. Michelin-starred Yves Garnier, Chef de Cuisine of La Mer, has created a masterful nine-course menu featuring:

**LA MER
2008 Ultimate Dinner
Featuring Louis XIII de Rémy Martin**

Croustillant of Lobster with Aquitaine Caviar

Croustillant de Homard au Caviar d'Aquitaine en Gelée Persillée

Red Mullet on an Artichoke Terrine, with Compote of Tomato, Fennel and Saffron

*Poêlée de Filet de Rouget sur une Terrine à l'Artichaut,
Compote de Tomate et Fenouil Safranée à l'Huile d'Olive*

Hamachi Medallion 'Meunière' with Risotto and Chanterelle Mushrooms

*Médaille d'Hamachi Sauté Meunière,
Sauce Douce en Risotto, Poêlée de Chanterelles*

Tatin of Foie Gras on Mango with Lavender Honey

Tatin de Foie Gras au Mangue et au Miel de Lavande

Sorbet with Rémy Martin

Sorbet au Cognac Rémy Martin

Sautéed Veal Sweetbread à la Grenobloise

Ris de Veau Sauté aux Capres et au Citron Façon Grenobloise

Tournedos of Venison with Chestnut Mousseline and Grand Veneur Sauce

Tournedos de Chevreuil en Mousseline de Marron, Sauce Grand-Veneur

Selection of French Cheeses

Sélection de Fromages Français, Présentés à Votre Table

Dessert Variation "La Mer"

Taste of Rémy Martin Louis XIII

Menu for the entire table.

*Rémy Martin Ultimate Dinner Menu with Tasting \$190 / without Tasting \$150
First seating is at 6:00 p.m. Ultimate Dinner is served until 9:00 p.m., nightly.*

About La Mer

La Mer's nineteen years of excellence have been filled with accolades and remarkable reviews of its fine food. Chef Yves Garnier has been Chef de Cuisine at Halekulani's *La Mer* since 1995; where his incredible culinary skills and creativity have played a 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.

La Mer features an exquisite *Degustation Menu* available for \$150 per person. The masterful experience includes a decadent nine-course array that begins with champagne and amuse bouche and offers a bounty of the finest ingredients available. In addition, La Mer offers a savory *Neo-Classic French Vegetarian Menu* for \$75 per person. All Halekulani menus, including the new vegetarian dining options, are trans-fat free to ensure a healthy and enjoyable eating experience unique to Halekulani.

La Mer has been bestowed an exclusive collection of *Designer Wines* with leading producers around the world. CUVÉE "LACE" Chardonnay by Winemaker Gary Burk of Costa De Oro Vineyards, Santa Maria, California; CUVÉE "JOY" Riesling by Dr. F. Weins-Prum, Mosel, Germany, Graacher Domprobst, Kabinett; CUVÉE "SILK" Meritage-Red by Winemaker Jim Clendenen of Au Bon Climat Winery, Santa Maria, California; "CLOS WINDSBUHL" Chardonnay by Winemaker Olivier Humbrecht of Domaine Zindhumbrecht, Alsace, France and "CELEBRATE" Cabernet Sauvignon by Winemaker Jim Clendenen of Au Bon Climat Winery, Santa Maria, California.

About AAA's Five Diamond Rating

More than 55,000 hotels and restaurants are evaluated each year by AAA's 65 full-time tourism editors. Only 0.26 percent (less than one half of one percent) earns the Five Diamond distinction. AAA's Diamond Ratings is the only rating system that covers all of North America, including Canada, Mexico and the Caribbean. The AAA Diamond Rating database includes more hotels and restaurants than any other rating system in North America.

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 2007; 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 19-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.

For More Information:

Hotels and Resorts of Halekulani

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