Saturday, April 18, 2015
Kapolei High School

presenting sponsor:

Hawaiian Electric

A culinary tasting event featuring Hawaii’s favorite chefs and students working together to celebrate the “melting pot” of Hawai‘i

Mahalo to our beverage sponsor Lion’s Coffee
ABOUT US

Located in West O’ahu, the Mālama Learning Center (MLC) brings art, science, conservation, and culture together to promote sustainable living throughout Hawai‘i and particularly along the Leeward coast. We do this through education. Please visit our booth and www.MalamaLearningCenter.org to learn more.

EVENT MAP

ENTERTAINMENT SCHEDULE

5:00 pm  VIP Reception with entertainment by David Adler accompanied by Stone San Nicolas
5:30 pm  Event Begins
5:45 pm  Welcome by Paula Akana
6:00 pm  Performance by Chinagu Eisa
6:15 pm  Entertainment by Wade Cambern
6:45 pm  Welcome from Mālama Learning Center
7:00 pm  Performance by Shakti Dance Movement & Devi Dance Company
7:30 pm  Performance by Kanai’a & Friends with Hālau ‘O Kaululaua’e & Halau Na Maka O Kaululaua’e
7:45 pm  Silent Auction Closes
8:00 pm  Silent Auction Check Out Opens
8:30 pm  Event Ends

CHEFS & MENUS

Ka‘aha‘aina Cafe
- Seared ahi wasabi cream brulee with tatsoi, taro mash and ma‘o greens;
- Warm passion fruit bread pudding

Pono Plates
- Panko-crusted taro cakes with roasted garlic aioli, pico de gallo
- Roasted kabocha-kalo soup

Firehouse
- Chicken kelaguen tacos

NuiKealoha
- Kai i’a (fish soup featuring Ho Farms vegetables and fresh island fish)

Nani Kore
- Housemade kimchi salsa served in a tortilla shell, drizzled with a house sriracha aioli

Ori Ann Li Vegan Cuisine
- Taro and vegetable char siu bao

Kapolei High School “Hurricane Heat”
- Sweet ‘Ewa onion, anchovy & kalamata olive bruschetta

Miso & Ale
- Pork rafute, roasted garlic eggplant jun, pickled vegetables

MISSION Social Hall & Cafe
- Niihau eland ma po tofu custard, spiced rice

Merriman’s Maui
- Wakame-braised local pork belly, okauy, cured yolk butter