



THE KAHALA  
HOTEL & RESORT  
Honolulu, Hawaii

**A TASTE OF PERU AT THE KAHALA, JULY 14-31**



**KAHALA, HAWAII** – June 29, 2017 –The Kahala Hotel & Resort is partnering with the *Food Network Magazine* to bring Novo-Andean cuisine from Portland’s *Andina Restaurant* to Honolulu at *Hoku’s* in July. Join *Andina* Executive Chef, Dustin Koerner, *The Kahala* Executive Chef, Wayne Hirabayashi and *Hoku’s* Chef de Cuisine, Eric Oto for a special Wine Dinner, Ceviche & Poke Challenge seminar and a “Pop-Up” four-course *Andina* menu from July 14-31.

**An Exclusive Evening with Chef Dustin Koerner in Hoku’s.** Enjoy and celebrate Peruvian cuisine with a private, five-course Wine Dinner by Chef Dustin Koerner on Friday, July 14 at 6 p.m. The Wine Dinner will include the following items with special wine pairings by Kahala’s Master Sommelier In-Residence, Roberto Viernes and a South American cocktail crafted by Kahala Beverage Artist In-Residence, Julie Reiner: *Ceviche de Mango Verde*, *Tiradito de Conchas*, *Trio de Causa*, *Arroz con Mariscos*, *Lomo Saltado* and for dessert, *Canutos de Quinoa y Maracuya*. Cost is \$135 per person inclusive of food and beverages (tax and gratuity additional).

**Ceviche & Poke Challenge at The Maile Room.** Chef Koerner and Chef Hirabayashi present their take on a classic fresh fish dish from their kitchen. Don’t miss this fun educational seminar and tasting from two culinary masters on authentic Peruvian Ceviche versus Hawaiian Poke with paired cocktails created by Julie Reiner, *Cusco* and *Pisco Sour*. Event is on Saturday, July 15 from 10:30 a.m. – 12:30 p.m. at **The Kahala’s Maile Room** and cost is \$50 per person inclusive of educational seminar, food tasting and cocktail pairings (tax and gratuity additional).

**Special Andina Menu at The Kahala, July 15-31.** Experience **A Taste of Peru at The Kahala** with a special four-course menu by Chef Koerner. Chef Koerner will be In-Residence at *Hoku’s* on July 15-16 serving up his modern take on Peruvian culinary traditions. His *Andina* four-course “Pop-Up” menu will be served at *Hoku’s* till the end of July. Cost is \$75 per person inclusive of food (tax & gratuity and wine pairings are an additional cost of \$45).

**Peruvian Social Hour at The Veranda in July.** Indulge and celebrate the flavors of Peru during the entire month of July with special South American cocktails crafted by Kahala’s Beverage Artist In-Residence, Julie Reiner: *Cuzco*, *Chilcano* and *Pisco Sour* and selected South American wines by Master Sommelier In-Residence, Roberto Viernes. The special Peruvian cocktails and wines start at \$15 per glass or drink at **The Veranda**.

For event reservations and more information on the **A Taste of Peru at The Kahala**, call The Kahala’s Dining Reservations at 808.739.8760 or visit <https://www.kahalaresort.com/Dining/Dining-Offers-Favorites>.

(more)

### **About Dustin Koerner**

Koerner's culinary journey began at the early age of 14, when he got a job working at a restaurant in his hometown of Pilot Point, Texas. After earning a business degree, Dustin attended culinary school at El Centro in Dallas later gaining experience in many of the city's restaurants including *Nonna*, where during his tenure as Sous Chef, the restaurant was praised by *Bon Appetit* and the *New York Times*. Koerner brings a depth of management experience from his leadership in many great kitchens throughout Texas, working with a wide variety of global cuisines from Italian to Japanese. Koerner has a passion for creative cooking and seasonal produce.

### **About Andina**

Andina, owned by the Platt-Rodriguez family, draws inspiration from the native culinary traditions of Peru, as well as from the contemporary cooking by some of Peru's leading chefs. Andina's executive chef Dustin Koerner collaborates with Peruvian-born, Co-Owner Doris Rodriguez de Platt to develop a menu that celebrates the restaurant's Andean roots with an emphasis on traditional and modern Peruvian cuisine. The kitchen sources native and local ingredients to create dishes at once traditionally rooted and personally inspired. Naturally healthy elements of Peruvian ingredients and cooking methods also enables Andina to offer a variety of menus to fulfill gluten free, celiac, vegetarian and vegan needs without sacrificing taste. In 2016, *USA Today's 10best.com* named Andina as one of Portland's Top 10 Farm to Table Restaurants. *Zagat* ranked Andina as the #2 on their list of The Best Restaurants of Portland in 2015. *The Oregonian* named Andina Restaurant of the Year in 2005, as well as one of Portland's Best Restaurants in 2015, and it was ranked #2 on a list of Portland's Favorite Restaurants in a reader's poll by the *Portland Business Journal*. *Eater PDX* listed Andina #1 on Top Portland Restaurants with Great Private Dining Rooms, and *USA Today's 10Best.com* named Andina one of "The Best of the Best Restaurants in Portland." Visit [www.andinarestaurant.com](http://www.andinarestaurant.com) for more information. Follow us on Twitter @andinaportland, Instagram @andinaportland, and Facebook at Andina Restaurant.

### **About Food Network Magazine**

*Food Network Magazine* is the best-selling epicurean title on newsstands, appealing to food lovers of all ages and culinary abilities, offering accessible recipes and tips, and unprecedented access to America's favorite culinary stars. Every issue showcases great kitchen tools, food products, new restaurants and a behind-the-scenes look at some of the network's most popular shows. *Food Network Magazine* is a joint venture of [Food Network](#), a unique lifestyle network distributed to more than 100 million U.S. households, and Hearst Magazines. Hearst Magazines is a unit of [Hearst](#), one of the nation's largest diversified media and information companies. Hearst Magazines' print and digital assets collectively reach more than 128 million readers and site visitors each month, or 53 percent of all adults in the U.S.; nearly two-thirds of all women and 69 percent of all millennial women (source: comScore/MRI 9-16/S16).

### **About The Kahala Hotel & Resort**

The legendary Kahala Hotel & Resort is an oceanfront, destination luxury property known for its gracious Hawaiian hospitality. Located just minutes from Waikiki, The Kahala offers an exclusive ambiance of a neighbor island experience. The Kahala has been Honolulu's social address for weddings and gatherings since its opening in 1964. World leaders, royalty, rock bands and Oscar winners call the 338-room resort their Hawaiian home-away-from-home. The Kahala is a member of The Leading Hotels of the World and Preferred Hotels & Resorts. The resort is home to *The Kahala Spa*, lush tropical gardens and a natural ocean-water lagoon with the hotel's own resident dolphins cared for by *Dolphin Quest*. The Kahala also has five restaurants: *Plumeria Beach House*, *Seaside Grill*, *The Veranda*, *Arancino* and the award-winning *Hoku's* restaurant. Stay connected with The Kahala via [www.kahalaresort.com](http://www.kahalaresort.com), on Instagram at kahala\_resort or on Facebook at The Kahala Hotel & Resort and Twitter at @KahalaResort. Share your Kahala moment #AtTheKahala.

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