



**MEET NEW ZEALAND'S FIRST AND ONLY MASTER SOMMELIER, CAMERON DOUGLAS
FOR A SPECIAL WINE DINNER AT THE KAHALA'S HOKU'S ON MARCH 23**



KAHALA, HAWAII – February 22, 2017 –The Kahala Hotel & Resort is partnering with **NZ Wine Navigator** for a special dinner with Master Sommelier, **Cameron Douglas** on Wednesday, March 23 at 6 p.m. at *Hoku's* restaurant. Join Cameron for a special presentation of five New Zealand wines paired with a five-course meal created by Kahala executive chef, Wayne Hirabayashi.

The special, five-course ***New Zealand Wine Navigator's Dinner at Hoku's*** will offer: New Zealand Oyster on Ice, Chiso & Yuzu Granite, Kiwi Shallot & Jalapeno with *Squawking Magpie Sparkling NV*, New Zealand Ora King Smoked Salmon Tataki with Caviar Cream and Ginger Scallion Puree, Pickled Red Onions & Cucumber, Toasted Sesame Quinoa and *O:TU Sauvignon Blanc 2015*, Hawaiian Rancher Beef Tenderlion Carpaccio with Organic Baby Butter Lettuce, Sancho Pepper Hollandaise, Parmesan Crisp, Lemon Zest & Virgin Olive Oil paired with *The Darling Chardonnay 2013*, Seafood Bouillabaisse with Mussels, Rock Lobster, Langoustine & Market Catch, Sundried Tomato Naan Bread with *Osawa Prestige Chardonnay 2014*, and for the main course: Salt Crust Baked New Zealand Lamb Rack Tien of Ratatouille, Tapenade Lamb Jus & Pomme Dauphine paired with *Alex Gold Pinot Noir 2014* and *Mills Reef Elspeth Syrah 2013* and New Zealand Cheeses, Dried Fruit & Nuts, Fig Jam and Petit Fours for the final course. Cost is \$145 per person inclusive of food and beverages (tax and gratuity additional).

For event reservations and more information on the ***New Zealand Wine Navigator's Dinner at Hoku's***, call The Kahala's Dining Reservations at 808.739.8760 or visit <https://www.kahalaresort.com/Dining/Dining-Offers-Favorites>.

About Cameron Douglas

New Zealand's first and only Master Sommelier, Cameron Douglas MS is a well-known and experienced writer, educator and reviewer of all things beverage. He consults for the hospitality industry and interested public in New Zealand and internationally and counts a number of notable restaurants, hotels and related establishments as his clients. In New York he created and continues to consult on the wine list for Michelin-starred restaurant, The Musket Room.

(more)

He serves on the Board of Directors for the Court of Master Sommeliers, Americas and takes his position as unofficial Ambassador for New Zealand wine very seriously. Douglas is involved with wine and beverages academically in his role as the senior lecturer in charge of the wine program at AUT University in Auckland and lives his life around his enthusiasm - traveling, tasting and talking wine with speaker, presenter, judge and guest lecturer spots at conferences, competitions and educational institutions throughout the United States as well as Oceania, London and Asia. Douglas was awarded the Grand Siècle Trophy for achieving the highest marks upon passing his MS exams in London in 2007. He is the Patron of the New Zealand Sommeliers and Wine Professionals Association.

About NZ Wine Navigator

Navigators of old found their way to every corner of the Globe by using stars and recognizing cloud patterns. Early Maori people discovered New Zealand in this way over 1,000 years ago. Now, NZ Wine Navigator brings you the best wines in the world from this idyllic wine-growing nation. Founder Graham Painter formed Navigator to introduce his international friends and wine loves to some of the best wines they'd never heard of. Central to its success is New Zealand's variety of terroirs and climates from continental cold to maritime, the unswerving passion of the country's wine producers and the highly distinctive nature of its wine styles. NZ Wine Navigator's selection isn't the biggest...the focus is on quality. Every wine has been carefully curated by Master Sommelier Cameron Douglas, each and every wine is one that he has deemed 'superior', and has been chosen to surprise and delight.

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 Waikīkī, 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, 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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