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## FOR IMMEDIATE RELEASE

### **Hawai'i Food & Wine Festival Launch Celebrates Culinary Hero Jeremiah Tower**

*Festival Announces Two Star-Studded Events May 9<sup>th</sup> & 11<sup>th</sup> at The Kahala Hotel & Resort*

HONOLULU, HI (February 5, 2018) – The Hawai'i Food & Wine Festival will launch its eighth annual event May 9<sup>th</sup> and 11<sup>th</sup> at The Kahala Hotel & Resort with a one-two punch celebrating Jeremiah Tower, the pioneer of Modern American cuisine, original celebrity chef, and subject of Anthony Bourdain's biographical documentary *The Last Magnificent*. Tower will headline an intimate six-course dinner *California Dreamin'* on May 9<sup>th</sup> with five Hawai'i master chefs including HFWF Co-Founders Roy Yamaguchi and Alan Wong. His revolutionary California Regional dinner menu inspires a second event featuring dishes by ten of Hawai'i's hottest contemporary chefs on May 11<sup>th</sup> called *Heart & Soul – Starring Local Ingredients*.

“We’re honored to celebrate Jeremiah Tower for the inaugural Culinary Heroes event as we launch our eighth annual festival” says Hawai'i Food & Wine Festival (HFWF) Chief Executive Officer Denise Yamaguchi. “*California Dreamin'* will be reminiscent of the start of the food revolution four decades ago at Chez Panisse and Stars Restaurant where Tower changed the course of modern American cuisine.”

“All I can say is that it’s a dream for me to come back to Hawaii which, for all my California years, was a place of inspiration and recuperation,” shares Jeremiah Tower. “After seeing all the fish, fruit and flowers in Honolulu’s Asian markets and its Chinatown, I would retire to my corner suite at The Kahala with champagne and make notes for new dishes to put on the menus at my restaurants. From those visits I have never forgotten the mind-blowing lessons in coffee from Alan, my first great visit to Roy’s that inspired me to do my own tropical beach themed restaurant, and turning Kahili pineapples and pikake leis into sorbet at Kelvin’s. Now I get to cook again with all of them and discover new things with George, Chris, and Michelle. I can’t wait for even more inspiration at this Hawai'i Food & Wine Festival.”

*California Dreamin'* will showcase dishes by Tower, Wong, Yamaguchi, George Mavrothalassitis, Chris Kajioka and Michelle-Karr Ueoka. Shep Gordon, celebrity talent manager and founder of Hawaii Regional Cuisine, will moderate a live interview with Tower about his life and journey as the “Last Magnificent.” It will be an intimate affair, with a limit of 100 guests. Tickets are \$500 and are available online at [www.HFWF.me](http://www.HFWF.me).

*Heart & Soul – Starring Local Ingredients* showcases ten of the State’s best chefs, coveted wines, craft cocktails, and a fireworks finale to kick off the fall festival. Featured chef talent includes

Vikram Garg, Daisuke Hamamoto, Wayne Hirabayashi, Chad Horton, Ed Kenney, Andrew Le, Kevin Lee, Mark Pomaski, Wade Ueoka, and Lee Anne Wong. Tickets are \$175 per person. To purchase tickets, visit [www.HFWF.me](http://www.HFWF.me)

The two-night launch is the official HFWF kickoff celebration when the talent and themes will be announced for the fall festival, happening October 6-28, 2018. #HFWF18 will welcome more than 100 culinary masters, 50 wine makers, and a dozen mixologists to events on Hawai'i Island, Maui and O'ahu.

HFWF is a program of the nonprofit, Hawai'i Ag and Culinary Alliance. Its mission is to attract national and international attention to the extraordinary culinary talent and the diversity of quality locally grown products to ensure Hawai'i maintains its competitive edge as a world-class destination. In the past 8 years, HFWF has expanded from a 3-day festival with 30 chefs in Waikiki to more than 20 events with 10,000 attendees and 100 chefs spanning 3 Islands. Since its 2011 launch, HFWF has donated more than \$2 million to community organizations that support sustainability, culinary programs and agriculture.

### **About Hawai'i Food & Wine Festival**

The Hawai'i Food & Wine Festival is the premier epicurean destination event in the Pacific. The Festival features a roster of more than 100 internationally renowned master chefs, culinary personalities, and wine and spirit producers. Co-founded by two of Hawai'i's own James Beard Award-winning chefs, Roy Yamaguchi and Alan Wong, the Festival will showcase wine tastings, cooking demonstrations, one-of-a-kind excursions, and exclusive dining opportunities with dishes highlighting the state's bounty of local produce, seafood, beef and poultry. Proceeds support local beneficiaries committed to sustainability and cultural and educational programs in Hawai'i.

For more information and updates, follow Hawai'i Food & Wine Festival:

Website: [www.HawaiiFoodandWineFestival.com](http://www.HawaiiFoodandWineFestival.com)

Twitter: @HIFoodWineFest

Instagram: HIFoodWineFest

Facebook: <http://facebook.com/hawaiifoodandwinefestival>

### **About Jeremiah Tower**

Jeremiah Tower is one of the most influential and controversial figures in the history of modern American gastronomy. His passion to deliver dishes and dining experiences of unsurpassed quality sparked the California cuisine movement at the acclaimed Chez Panisse in Berkeley and Stars in San Francisco in the 1970's. As the noted first celebrity chef and restaurateur, Tower made waves again by leaving his restaurant empire, and spending a decade out of the limelight in Mexico until 2014, when the success of *The Last Magnificent*, Anthony Bourdain's biographical documentary, shined a spotlight on the ground-breaking culinary hero and his lasting impact on modern American cuisine.

### **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.