



An Evening  
of Indulgence



SATURDAY, MAY 6, 2023

6:00PM - 9:00PM

THE COURTYARDS AT LEEWARD COMMUNITY COLLEGE

#lulu2023

# L'ulu | 2023 program



**5:30pm** White Truffle & Caviar Sponsorship  
Champagne Reception

Music by the Noel Okimoto & Dean Taba Quintet

**6:00pm** *L'ulu Begins!*

Chef and Farmer Stations Open  
Beverage Stations Open

Silent Auction Opens

White Truffle & Caviar Guests  
Seated for Dinner Service

**8:00pm** Carlos Peñaloza  
Chancellor, Leeward Community College

Chef Don Maruyama  
Chair, L'ulu - Leeward Culinary Arts Gala  
Professor CC, Culinary Arts Program

**8:15pm** Silent Auction Closes

**8:45pm** Silent Auction Pick-up and Payment

**9:00pm** *Mahalo & Good Night L'ulu!*



Please be advised that photographs will be taken at the event for use on the Leeward CC website and in the press, Leeward CC marketing materials, and all other University of Hawai'i publications. By entering this event, you consent to the University photographing and using your image and likeness.



***Aloha Leeward Friends,***

We are delighted to welcome you back to Leeward Community College for our unique culinary experience, L'ulu.

This year's theme, An Evening of Indulgence, features a collaboration between local farmers and chefs while offering a relaxing and elegant ambiance to honor you as supporters of Leeward's Culinary Arts Program. We look forward to building upon the traditions that our faculty and staff have instilled for decades.

Since the inaugural Farmers & Chef Food Forum, hosted by our Culinary Arts Program, L'ulu continues to highlight the need to manage our natural resources and environment in a sustainable manner. Our faculty have taught our students to embrace this philosophy through a fusion of hands-on experience and theoretical knowledge, reflective of our community's diverse culinary heritage.

Tonight, we will experience the delectable cuisine of Hawai'i's finest chefs, and exceptional entertainment, while celebrating Hawai'i's culinary students and leaders of Hawai'i's food sustainability initiatives.

We are grateful to the chefs, farmers, volunteers, sponsors, and our guests for their support of our College and our program. Together, we are making a real difference in the lives of our students and our community. I also want to extend my sincere mahalo nui loa to the Culinary Arts Program faculty and staff who have worked countless hours on all the details in pursuit of a perfect evening for all.

E le'ale'a pū kākou!  
*[let's (all) enjoy (together)]*

A handwritten signature in black ink, which appears to read "Carlos Peñaloza". The signature is stylized and fluid, with a long horizontal line extending to the right.

Carlos Peñaloza  
Chancellor  
Leeward Community College

# Chefs & Farmers

*Celebrate fresh, local and delicious!*

*L'ulu, Leeward Culinary Arts Gala 2023*, celebrates thirteen chefs partnering with Hawai'i farmers, fishermen, and food producers. Locally grown or raised food items are featured in tonight's menu:

Kaua'i shrimp, veal from Wai'anae, Kahalu'u Chicken, fresh fish from Hawaiian waters, and fruits and vegetables from Haleiwa, Kahuku, Kapolei, Lualualei, Makaha, Mililani, Moloka'i, Pearl City, and Waimanalo. We are thrilled to support the efforts of chefs and farmers as they strive to provide diners with products that are fresh, delicious, and as diverse as our islands themselves.



# ..... TONIGHT'S MENUS .....



## **Aulani, A Disney Resort & Spa** *Carolyn Portuondo*

Citrus Bar Ama Ama Lilikoi Ganache, White Chocolate,  
Pistachio Crunch, Calamansi Curds, Gingersnap Tuile



## **Basalt** *Maelani Iokepa*

Lebanese Spiced Braised Lamb, Kanekoa  
Farms Eggplant Baba Ganoush, Pomegranate,  
Za'atar Pita Chips



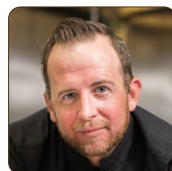
## **Feast by Jon Matsubara** *Jon Matsubara*

"Salt Beef Watercress"  
Big Island Beef, Sumida Farms Watercress,  
Hawaiian Chili Pepper Water Consommé



## **Fête** *Robynne Maii*

Ludovico Chicken Parmesan Sandwich, Fontina,  
Smoked Mozzarella, Tomato Compote, Ahiki Farms  
Giardiniera, Basil Garlic Aioli



## **Four Seasons Resort O'ahu at Ko Olina** *Michael Arnot*

\*Seared Ahi Tuna, Brioche, Smoked Ahi Belly,  
Aloun Farms Mango, Kahuku Sea Asparagus

# ..... TONIGHT'S MENUS .....



## **Halekulani Hotel**

*Shaden Sato*

Pulehu Tako Salad, Mari's Greens,  
Umeboshi Vinaigrette, Rice Cracker Croutons



## **La Vie at The Ritz Carlton Residences Waikiki Beach**

*Patrick Collins*

Hawaii Rose Veal and A5 Wagyu Terrine, Everything  
Spiced Gougere, Red Wine Mustard, Cornichon



## **Mariposa**

*Lance Kosaka*

Lemon Pepper Grilled Kauai Shrimp,  
Sweet Corn, Bacon, Dashi Butter Sauce



## **Roy's Ko Olina**

*Roy Yamaguchi & Darryl Shinogi*

Seared Bristol Bay Scallops, Aji Shiitake Mushrooms,  
Pickled Kahumana Farms Medley



## **Sansei Seafood Restaurant & Sushi Bar**

*Adrian Solorzano*

Truffled Crab Arancini, Herb Fresno Chile Relish

# ..... TONIGHT'S MENUS .....



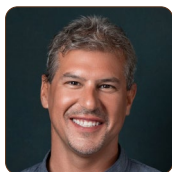
## **The Pearl** *Chris Garnier*

\*Hawaiian Kanpachi Crudo, Leeward Community College's Cherry Tomatoes, Kahuku Sea Asparagus, Puff Grains, Hawaiian Chili Pepper Vanilla Bean Vinaigrette



## **The Pig and the Lady** *Andrew Le*

Vietnamese Shave Ice, Sweet Black Eyed Peas, Coconut Jellies, Basil Seeds, Avocado Ice Cream, Lokoea Farms Tropical Fruit



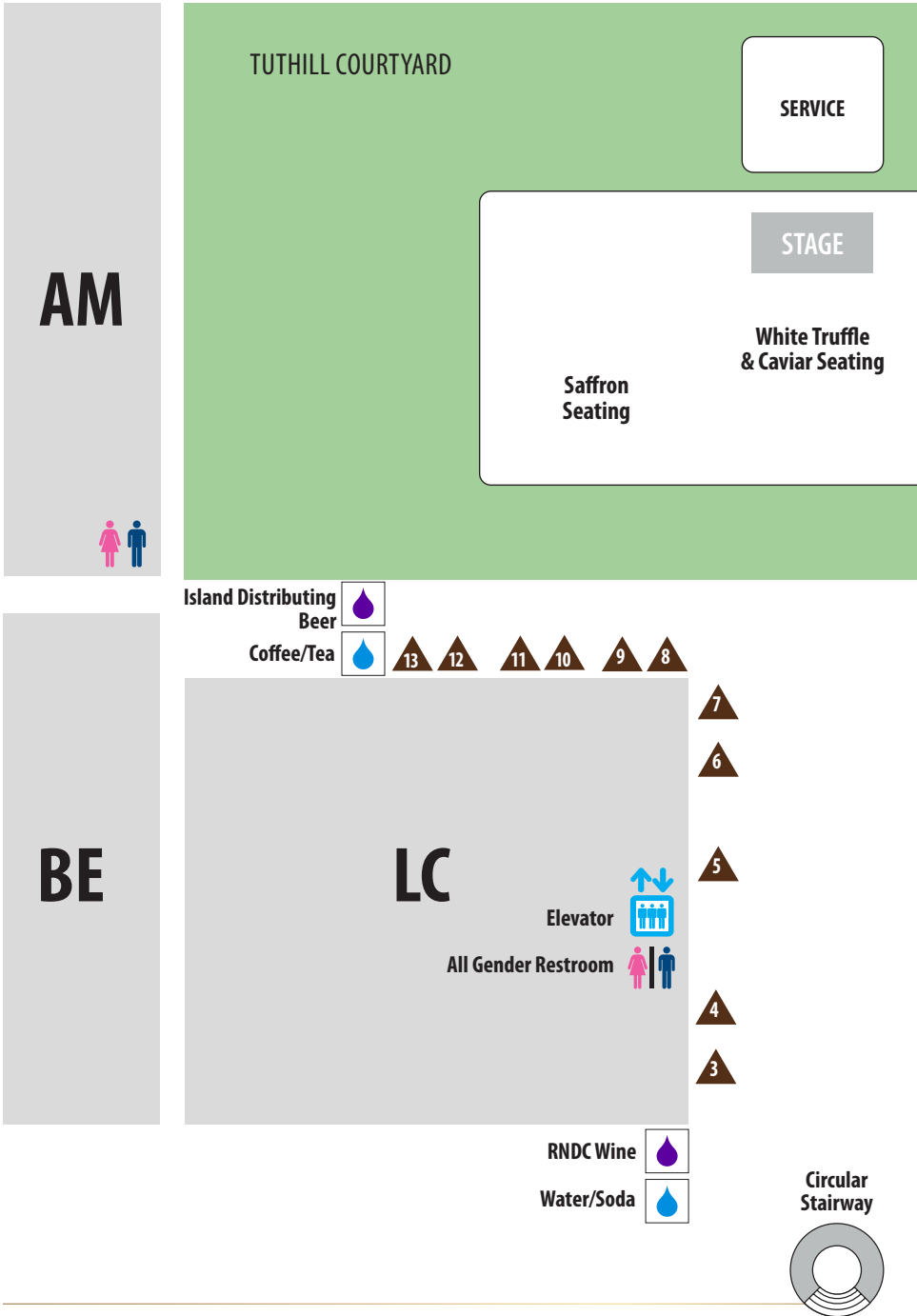
## **Tiki's Grill & Bar** *Ronnie Nasuti*

\*Dry Aged Swordfish, Moloka'i Potato Espuma, Beni Shoga Coral

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

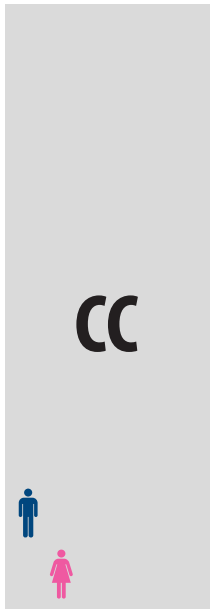


..... EVENT MAP .....





# ..... EVENT MAP .....



## Chefs & Farmers

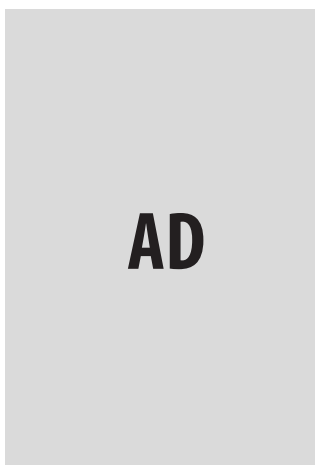
- Basalt**  
*(Kanehoa)*
- The Pearl**  
*(LeeCC, Blue Ocean Mariculture)*
- Four Seasons**  
*(Aloun Farms)*
- Halekulani**  
*(Mari's Gardens)*
- La Vie**  
*(Mauka Meats)*
- Aulani**  
*(Makaha Mangoes)*
- Tiki's**  
*(Hawai'i Seafood Council)*
- Sansei**  
*(Go Farm Hawai'i)*
- Feast**  
*(Sumida Watercress)*
- The Pig & the Lady**  
*(Lokoea Farms)*
- Mariposa**  
*(Kaua'i Shrimp)*
- Fête**  
*(Ahiki Farms)*
- Roy's**  
*(Kahumana)*

Southern Cocktails    Southern Wine

**SILENT AUCTION**

2

EUCALYPTUS COURTYARD



1

RNDK Cocktails

Chef Table    Liquor Booth    Elevator

Restrooms    Non-Alcoholic Beverage Booth    Accessible Seating

# ..... SILENT AUCTION .....

## *Welcome to the L'ulu Silent Auction!*

We hope you'll spend time browsing our fabulous array of items. We're sure you'll find something you absolutely have to have — at tremendous prices!

### **Silent Auction Information, Rules and Restrictions**

- Opens at 6:00pm / Closes at 8:15pm.
- Be sure to provide accurate and legible contact information.
- Winning bidders will be notified by cell phone.  
A maximum of 3 calls will be made at approximately 8:00-8:20pm.
- Auction items must be picked up by 8:40pm.
- After 8:40pm, items not picked up will be released to the next highest bidder.

### **Bidding Procedure**

- A bid sheet is displayed for each item. Write your name, cell phone number, and your bid total on this sheet. A bid is a legal contract to purchase that item if your bid is designated the top bid.
- Please note the starting bid and bid increments for each item.  
Bids that do not follow minimum increments will be deemed ineligible.
- The auction closes at 8:15pm. The highest bid at closing time constitutes the winning bid. Guests will be asked to leave the silent auction area at this time and the staff will begin closing procedures.
- Winning bidders will receive a phone call immediately thereafter, and be allowed to pay for and pick up their items. If the highest bidder of an item does not answer our three phone calls or arrive in person by 8:40pm, the next highest bidder will be called and allowed to claim the item.



**Restaurant Gift Cards**



# ..... SILENT AUCTION .....

## Payment

- All items must be paid for and picked up this evening.
- Payment may be made by cash, check, Visa, MasterCard, or American Express. Checks may be made out to **University of Hawai'i Foundation**.

## Keep in Mind

- Certificates may have some restrictions. These restrictions are indicated on the item's display card. Information on reservations or redemption of the certificates is contained in the item's envelope.
- Reservations for trips, events, dinners and services must be mutually arranged with the donor unless otherwise indicated. There are some restrictions on items as noted in the descriptions on the display card.
- All goods and services must be claimed and used within one year of today's date unless otherwise noted. All sales are final with no exchanges or refunds.
- Leeward Community College reserves the right to withdraw any item from the sale prior to the call for bids.

Please feel free to ask any Silent Auction Volunteer for additional information or help.

*Thank you for your support of Leeward Community College's Culinary Arts Program.*



*Round of Golf for Two, Hotel Voucher, Ranch Tour for Two, Spa Gift Card, Museum Passes, Movie and Music Show Tickets, and much more!*

# White Truffle SPONSOR

**Y. Hata & Co.,**  
L I M I T E D



## *Live Aloha, Give Aloha*

*Called one of Hawaii's most charitable companies by Hawaii Business Magazine, Y. Hata & Co., Limited is committed to supporting our community and to the success and sustainability of Hawaii's restaurant and foodservice industry.*



# White Truffle SPONSOR

## Paradise Cove

### Hawai'i's Best Lū'au

[www.paradisecove.com](http://www.paradisecove.com)



#### ***Mahalo Nui Loa!***

*We want to extend a warm Mahalo Nui Loa to the **Paradise Cove** 'ohana for their generous support of L'ulu 2023. We hope you enjoy the feast, festivities, and camaraderie and look forward to seeing you at next year's culinary gala!*



..... CAVIAR SPONSORS .....



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..... SAFFRON SPONSORS .....

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Leeward Community College



*Mahalo*

TO OUR GENEROUS SPONSORS

*We thank them for their support and wish them bon appétit!*

# Mahalo



We thank the following individuals wholeheartedly for their support of our program and students!

<b>Chef Mel Arellano</b>	<i>FHB Bankers Club, Retired, Consultant</i>
<b>Tommylynn Benavente</b>	<i>Professor Emerita, Leeward CC Vice President PA'I Foundation</i>
<b>Mona Wood-Sword</b>	<i>President/Owner, IKAIIKA Communications</i>
<b>Susan Kosasa</b>	
<b>Chef Kelvin Ro</b>	<i>Chef/Owner, Diamond Head Market &amp; Grill</i>
<b>Keola Lloyd</b>	<i>Vice President, James Campbell Company</i>
<b>Sharon Narimastu</b>	<i>Provost, Retired, Leeward Community College</i>
<b>Guy Hagi</b>	<i>Weather Anchor, Hawaii News Now</i>
<b>Kim Gennaula</b>	<i>Executive Director of Advancement, Iolani School</i>
<b>Uakea Egami</b>	
<b>Jaylene Duarte</b>	<i>Lecturer, Culinary Arts Program, Leeward CC</i>

## L'ULU STEERING COMMITTEE



Chris K Segawa	Joy Soma	Laurie Libarios
Erin Maruoka	Junie Hayashi	Lori Lei Hayashi
Fabiola Castellano	Lani O'Neal	Tad Saiki
		William Akama

## PROGRAM FACULTY & STAFF



Lee Alan Dung	Jason Fernandez	Abigail Langlas
Matthew Egami	Chris Garnier	Don Maruyama

*A special Mahalo to the many other faculty, staff, and community members who volunteer each year and help, in so many ways, to make **L'ulu** happen!*



*A special thanks to our local farmers!*  
**KNOW YOUR FARMER. KNOW YOUR FOOD.**



**SUSTAINABLE AGRICULTURE**





# Mahalo

## TO OUR BEVERAGE SPONSORS



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# AQUAFINA®



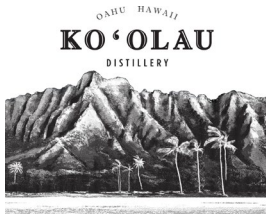
pepsi®



# LION

COFFEE

*Honolulu, Hawaii*



# CULINARY ARTS PROGRAM

## ADVISORY COMMITTEE 2022-2023

Adam Gilbert	Chef/Owner, Monarch Poke
Betty Shimabukuro	Managing Editor, Retired, Honolulu Star-Advertiser
Brooks Takenaka	President, United Fishing Agency
Cynthia Pratt	Culinary Instructor, Retired, Kapolei High School
David Dela Cruz	Culinary Instructor, Waipahu High School
Dean Okimoto	Special Projects Manager, Y. Hata & Company
Denise Yamaguchi	CEO, Hawaii Food & Wine Festival Executive Director, Hawaii Ag Foundation
Donovan Dela Cruz	Hawaii State Senator
Elaine Matsuo	Culinary Instructor, Waipahu High School
Gary Manago	General Manager, SSA Group
Guy Tamashiro	Owner, Tamashiro Market
John McCabe	Events Manager, MC&A
Jon Matsubara	Chef/Owner, Feast
Keith Horita	President/CEO, PC Services, Inc. dba Paradise Cove Luau
Lars Mistuda	Culinary Instructor, Moanalua High School
Lisa Kim	Owner, LAK Enterprises
Robynne Maii	Chef/Owner, Fête & Heyday
Rus Murakami	Regional Vice President, Service Systems Associates
Russell Tong	Associate, Gourmet Foods Hawaii
Shaden Sato	Chef, Halekulani

# *Special Mahalo*

**Susan Kosasa**

**Chef Kelvin Ro**

*Diamond Head Market & Grill*

**Alec Sou**

*Aloun Farms*

**Keola Lloyd**

*James Campbell Company*

**Trese & Dwight Otani**

*D. Otani Produce*

**Mike Wong**

*HR Manager, Retired, Leeward CC*

*for your generous donations to L'ulu and  
the Leeward Community College Culinary Arts Program*

## ABOUT THE LEEWARD COMMUNITY COLLEGE

### *Culinary Arts Program*

Our students have the unique opportunity to work side-by-side with some of Hawai'i's finest chefs such as Eric Oto, Robynne Maii, Andrew Le, and Jon Matsubara to name a few. Our graduates are in successful careers as business owners, as well as chefs, sous chefs, managers, supervisors, garde manger, pastry chefs, and bakers in hotels, restaurants, schools, private clubs, hospitals, and bakeries.

Find out how **YOU**  
can be part of the  
*excitement!*

**Call (808) 455-0419**



*The Pearl*  
LEEWARD COMMUNITY COLLEGE

For information and reservations call  
**(808) 455-0475**  
[www.leeward.hawaii.edu/thepearl](http://www.leeward.hawaii.edu/thepearl)

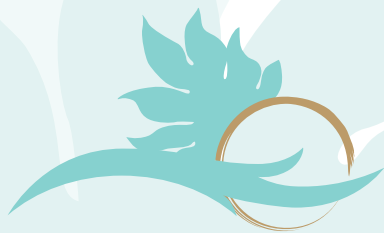
## Why is this Event Named *Lulu*?

*Leeward Culinary Arts Program's* annual fundraiser began as “Taste of the Stars” but rebranded as “Lulu” in 2008. While “Lulu” is not a Hawaiian word (it contains an apostrophe, not an ‘okina), “ulu,” the Hawaiian word for breadfruit, was chosen as the basis for the name because of its significance to Native Hawaiian culture and to Pu‘uloa, the region where Leeward’s main campus is located. In true culinary fashion the program faculty wanted to add a “French flair” and created the name, “Lulu.”

Besides the ‘ulu trees that grow in the campus’ Eucalyptus Courtyard and the ‘ulu motif that adorns the second floor railings of the buildings, this plant is closely tied to the mo‘olelo (stories) of Pu‘uloa. In one story, Kaha‘i, a great navigator, was known for traveling thousands of miles over open ocean to bring the first ‘ulu sapling from Kahiki to Hawai‘i (to Pu‘uloa), making him responsible for the proliferation of this important crop throughout the Hawaiian archipelago. Another example is a beautiful parable in which the Hawaiian god Kū transforms himself into a breadfruit tree to keep his family and village from starving.”

While ‘ulu is very nutritious, and can be eaten in a variety of ways, kanaka also used every part of this versatile plant, from the trunk to the leaves, for everything from the construction of houses, poi boards, drums, surfboards and canoes, to sandpaper and medicinal products.

Due to these qualities, Hawaiians have long regarded the ‘ulu as a symbol of growth, protection, perseverance, resilience, sustainability and nurturing—the same qualities Leeward Community College exemplifies as an educational institution.





*See you next year on*  
**MAY 4, 2024!**



**SCAN QR CODE**  
for a Digital Copy of the  
**L'ulu | 2023**  
*program*

