

A LEEWARD CULINARY ARTS SHOWCASE

# STIRRING UP MEMORIES:

*Dishes and Flavors That Inspired Us*

Join us for an **exclusive** epicurean experience in support of  
Leeward Community College's Culinary Arts Program.

SATURDAY  
MAY 10 2025

TIME: 6:00PM – 9:00PM  
LOCATION: THE PEARL  
AT LEEWARD COMMUNITY COLLEGE  
GENERAL ADMISSION "GRAZING"  
TICKETS: \$125.00

INDULGE...*in an  
exquisite culinary exploration  
where every dish tells a story.*

The menu is a thoughtfully crafted selection of dishes from Leeward CC and Alumni Chefs, based on their time as students. Each dish reflects 'where it all began' — capturing the growth, passion, and defining moments that shaped their artistry.



## TO PURCHASE TICKETS

contact Fabi Castellano at (808) 455-0300, [fabiola@hawaii.edu](mailto:fabiola@hawaii.edu)  
or Don Maruyama at (808) 455-0567, [donaldkm@hawaii.edu](mailto:donaldkm@hawaii.edu)

## Menu

### Leeward CC Chefs

"Shaking Beef" ~ Chef Don Maruyama  
Duck a l'Orange ~ Chef Matt Egami  
Salmon Katsu Maki ~ Chef Lee Alan Dung  
Seared Foie Gras ~ Chef Mary Julie Madarang  
Veal Scallopini ~ Chef Jason Fernandez  
Kokuto Tart, Tofu Ice Cream,  
Kuromitsu ~ Chef Kelsey Takara

### Alumni Chefs

Chef Jasmyne Wood - Arden  
Chef Eric Oto - Kanpai Sushi Hawai'i  
Chef Maribeth Ganiron - Pacific Club  
Chef Shaden Sato - Halekulani

### Speciality Beverage

by Dining Room Operation Instructor Gary Manago,  
beer, wine, non-alcoholic, coffee, tea, water

### Live Music

Jazz by Noel Okimoto & Dean Taba