

TUSCANY COMES TO HALEKULANI WITH THE WORLD-RENOWNED CHEFS OF OSTERIA DI PASSIGNANO

For the first time ever, Italy's *Osteria Di Passignano* will be featured at Halekulani for an epicurean experience. *Osteria Di Passignano's* Michelin-star Executive Chef Nicola Damiani, along with renowned Sous Chef Nearco Boninsegni will be bringing its Tuscany restaurant exclusively to Halekulani's Hau Terrace the evening of Friday, February 19.

Halekulani is proud to be collaborating with *Osteria Di Passignano*, which is located in the Abbey of Passignano within the Chianti Classico region of Tuscany. The osteria is owned and operated by one of Italy's most historic wine and food royalty, the Antinori Family, a name that captures the quintessence of Tuscan wine and cuisine.

The Osteria Di Passignano at Halekulani culinary event on Friday, February 19 starts at 6:00 p.m. with special cocktails followed by a decadent, five-course dinner which will be served at 6:45 p.m. Specialty menu items and wine pairings for this authentic, Italian meal include Redfish Cacciucco Soup with Cuttlefish "Noodles" and Crispy Quinoa, Lemon Potatoes Gnocchi with Fennel, Squid and Clams, paired with Osteria Di Passignano's signature Badia a Passignano Chianti Classico D.O.C.G. "Gran Selezione" (2009); Fresh Pasta Tortelli Stuffed with Papa al Pomodoro on Basil Sauce and Rustic Breaded Veal Sirloin in a Crust of Bread, Red Peppers Fondant, Eggplant Quenelle and Zucchini is featured with the Tenuta Guado al Tasso Bolgheri (2010) and Marchesi Antinori Solaia (2012). For dessert, Chocolate Clafoutis with Cream of Cantuccini will be served and paired with Tenuta Marchesi Antinori, Vinsanto del Chianti Classico D.O.C. (2010).

The dinner event is priced at \$270 per person inclusive of tax and gratuity. Seating is limited. For reservations and for more information, call Halekulani's Dining Reservations at (808) 923-2311 or visit https://www.halekulani.com/chefs-osteria-di-passignano. To learn more about *Osteria Di Passignano*, visit http://www.osteriadipassignano.com/en.

About Nicola Damiani

Nicola Damiani's passion for cooking started when he decided to attend the institute G. MINUTE hotel in Massa Carrara, where he graduated in 1997. In between summers, Damiani worked in Versilia at the Hotel Franceschi's L'Orsa Maggiore restaurant where he assisted the position of Chef de Partie at Primi Piatti. In 2002, he met Marcello Crini, founder of *Osteria di Passignano* and together they traveled and explored food and wine in Italy and abroad. In 2007, Damiani received the coveted Michelin-star for his culinary talents at *Osteria di Passignano*, where he continues to delight and intrigue the famous Tuscany restaurant's guests.

About Halekulani

Since its inception in 1984 as one of the world's finest and most acclaimed independent luxury hotels, Halekulani has received more than 500 accolades, awards and honoraria. The property was voted Best Hotel on Oahu in *Travel + Leisure's* 500 World's Best Hotels for 2015 and is one of The World's Best Hotels on *Condé Nast Traveler*'s 2015 Gold List. Halekulani is home to *SpaHalekulani, House Without A Key, Lewers Lounge, Orchids* and *La Mer*, Hawaii's longest, consecutively ranked *AAA* 5 Diamond and *Forbes Travel Guide* Five-Star Restaurant. For twenty years, Halekulani has maintained a strong commitment to arts and culture through exclusive alliances with Oahu's most iconic cultural venues. Halekulani is operated by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also oversees the Waikiki Parc. Halekulani is a member of The Leading Hotels of the World and is aligned with Japan's legendary Imperial Hotel.

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