

## HALEKULANI PRESENTS AN EXCLUSIVE, INTIMATE *EVENING WITH THE BRANDO*, FEATURING AN INSPIRED MENU BY MICHELIN-STARRED CHEF GUY MARTIN



La Mer at Halekulani

**WAIKIKI, HI – OCT. 2016** – Halekulani, Oahu's acclaimed luxury hotel, is excited to announce that it will be hosting *An Evening with The Brando*, an exclusive dinner event in partnership with the unique French Polynesian-themed resort located in Tahiti, The Brando. On Wednesday, Nov. 9, Halekulani invites guests to La Mer, the hotel's award-winning French restaurant, for an epicurean experience featuring exquisite cuisine and a menu specially designed by Guy Martin, owner of Michelin Star restaurant, Le Grand Véfour Paris, and realized by Bertrand Jeanson, The Brando Executive Chef.

An Evening with The Brando will begin at 5:30 p.m. at La Mer with a glass of Champagne. Once seated, guests will be served five delectable menu items which will be paired with exquisite French wines to complement the rich flavors. The Ravioli de Foie Gras, prepared with a drizzle of truffle emulsion, will be paired with a glass of Marcel Lapierre, Morgon from France. The Roasted Pigeon de la Dombes served alongside asparagus and cabbage bok choy tempura will be paired with the dry French rose, Domaine de Marquiliani. For dessert, guests will indulge in a lightly baked chocolate heart filled with honey sourced from the French Polynesian island of Tétiaroa, along with fresh lemon citron sorbet from The Brando's orchard. Dessert will be served alongside a glass of Domaine La Tour Vielle, Banyuls.

Martin's innovative recipes have earned him two Michelin Stars among many other prestigious awards and the opportunity to expand his gastronomic expertise to new destinations like The Brando, where his

menu concept is featured at the resort's elegant dining venue, Les Mutinés. Guy Martin will make his mark in Hawaii with a unique French Polynesian-inspired menu at Halekulani's award-winning in-house restaurant, La Mer. This celebrated venue captures the elegance and the romance of the famed, Halekulani and is recognized for providing guests with truly exquisite dining experiences. *An Evening with The Brando* at La Mer verifies the hotel's reputation as a culinary destination while also providing an opportunity for guests to discover new gastronomic experiences.

An Evening with The Brando is priced at \$235 per person inclusive of the wine pairing. Seating is limited. For reservations and for more information, call Halekulani's Dining Reservations at (808) 923-2311.

For images of The Brando, please visit:

https://www.dropbox.com/l/scl/AAA1cjUplxtqkZUBz5mAmA58Y2rsmyMlWuM

For images of La Mer, Please visit:

https://www.dropbox.com/sh/lpf8xb7lio29608/AADQ3t0OmnopF5UbeWkcOpcja?dl=0

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## **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 was ranked the #1 Hawaiian Hotel in *Condé Nast Traveler*'s Readers' Choice Awards 2016. 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 a member of The Leading Hotels of the World and is aligned with Japan's legendary Imperial Hotel.

Stay connected with Halekulani via <a href="www.halekulani.com">www.halekulani.com</a>, on <a href="Twitter">Twitter</a> and <a href="Instagram">Instagram</a> at <a href="@alekulaniHotel">@HalekulaniHotel</a> or on Facebook at <a href="HalekulaniMoment">HalekulaniMoment</a>, visit <a href="http://www.halekulanimoment.com">http://www.halekulanimoment.com</a>.

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