

# Hawaii Agriculture Conference

# Ag 2010

Celebrating Change

## GOURMET LOCAVORE LUNCHEON

Thursday September 23, 2010

JW Marriott Ihilani Resort and Spa at Ko'Olina

### *First Course*

*Farm Fresh Salad of Vine Ripened Tomato,  
Maui Onions, Feta Cheese, Heart of Palm  
and Basil tossed with Macadamia Nut Oil and  
Alae Salt*

### *Second Course*

*Braised Beef Short Ribs in Koochujung,  
Farm Raised Tilapia, accompanied by  
Crispy Ewa Onions, Mashed Sweet Potato  
and Asparagus, served with  
Focaacia Roll and Fresh Butter*

### *Dessert*

*Chocolate Macadamia Nut Tart topped off with  
Coconut Sorbet  
served with Peaberry Medium Roast Coffee*

### HAWAII'S BOUNTY

#### Hawaii Island

Beef Steaks-Honokaa  
Hawaiian B Natural Farms-Hamakua  
Hawaii Island Goat Dairy-Ahualoa  
Kulana Ranch-Hilo  
SFH Hilo Farms-Hilo  
Wailea Ag Group-Honomu

#### Kauai

Hawaiian Pa`akai Inc-Hanapepe  
Kauai Coffee Company-Kalaheo

#### Maui

Kula Country Farms-Kula  
Sunfresh Farms  
Traje Farms-Kula

#### Molokai

L&R Farms-Ho'olehua

#### Oahu

Aloun Farms-Kunia  
Dole Foods Hawaii, Wahiwa  
College of Tropical Agriculture and  
Human Resources  
Mulvaldi Corp-Honolulu  
Naked Cow Dairy-Waianae  
Oils of Aloha-Waialua  
This Is It Bakery-Honolulu  
Tropilicious-Honolulu  
Twin Bridge Farms-Waialua

## Mahalo Nui Loa

JW Marriott Ihilani Resort and Spa  
and Chef Kina

Chef Jason Kina, a '79 graduate of Farrington High School, has worked at some of the most popular fine dining restaurants around town: John Dominus, Roy's at Hawaii Kai and the Honolulu Country Club. He has been at the JW Marriott Ihilani Resort and Spa since 1993 and is currently the Banquet Chef.

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### Clyde Tamaru and College of Tropical Agriculture and Human Resources

For providing the farm raised tilapia. Distinct from other science being done at the university, CTAHR's work extends beyond the laboratory into the community for practical application. The college's mission over the next decade is to teach the community ways to be self-reliant with food and energy.

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Mike Inouye from Pacific Floral Exchange, Hawaii Island and Paradise Flower Farm, Maui for the lei and table orchids.

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Ka'u Coffee donated by the Ka'u Coffee Growers Cooperative for the coffee featured at the Friday morning breakfast; and to Jeff's Farms for the hand picked seedless watermelon and perfectly ripe bananas.

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Mahalo to the following for providing generous contributions for our feasting:

College of Tropical Agriculture  
and Human Resources  
Hawaii Island Goat Dairy  
Kauai Coffee Company  
Naked Cow Dairy  
Oils of Aloha  
Twin Bridge Farms  
Wailea Agricultural Group