

Hukilau Lanai Newsletter

November 2010, Volume 1

Join us for Dinner!
For Reservations, call
(808)822-0600 or visit
us on the web at
www.hukilaukauai.com

Located behind the
Coconut Marketplace
on the East side of
Kauai, serving dinner
Tuesday-Sunday
5pm-9pm

Entertainment Schedule:

Tuesday-
Easy Living with
Jeff & Helen:
guitar & flute duo

Wednesday-
Steve Mu:
Contemporary Hawaiian

Thursday-
Ben Ahn:
Rockin' Hawaiian Ukule

Friday-
Dennis Chun:
Hawaiian Classics

Saturday-
Wally & Polei:
*Old Hawaiian Favorites
with xylophone*

Sunday-
Tim Laranio:
Romantic Hawaiian

Welcome to Hukilau Lanai's Volume 1
Newsletter, where you'll find updates on
recent happenings, read about some of our
favorite products and maybe even sneak a
recipe or two. Thank you for being one of
our valued customers at Hukilau Lanai!
We look forward to serving you soon.



Honoring our local farmers ...

one bite at a time: April 19th, 2010 marked Hukilau Lanai's first annual Earth Day Dinner Event. In partnership with *Chef's Collaborative*, the event focused on celebrating our local farmers, fisherman, and producers. Supporters gathered to enjoy a Five Course Tasting Menu, featuring dishes such as Hawaiian Taro Dip, local taro provided by John Parziale, and A'akukui Ranch Short Rib, from Duane Shimogawa, with local sweet potatoes. Guest speaker, Ken Stokes, helped to kick-start the event by discussing the importance of Kauai's sustainability movement and the ongoing efforts required on a small island. We believe that it is important to connect people to their food and each other and we look forward to celebrating our 2nd Annual Earth Day Dinner 2011!

Featured Wine: Paso a Paso Verdejo, La Mancha, Spain

The Verdejo grape, a varietal native to Spain and best loved for its tangy citrus-grapefruit flavors, comprises 100% of this wine. It is the first Verdejo to come from La Mancha, a warmer region than the grape's typical home, in more northern Rueda. These climates create a slightly rounder, riper style.... bring on the fresh local fish!

For you techies out there, Spanish enologist Rafael Cañizares and his team chose the vineyard spot for the soil, sandy stuff (up to 1 meter in depth) with an underlayment of large river stones, with lots of iron, clay, and chalk. The area has hot summers with cool nights for the all important diurnal temperature change.

For those who are just plain thirsty, come on in and try it by the glass this month!Paso a Paso literally means step by step.

*Big Island Orchid...created by John Scott:
House Infused Vanilla Bean Vodka shaken with
Macadamia Nut Liqueur*

Vanilla a little bean packing a big punch

Also known as *Vanilla Planifolia*, this orchid variety has been a prized plant for centuries. These tasty little pockets of sweetness were believed to be first cultivated in the Gulf Coast of Mexico in the early 1500's. The vanilla spice was almost lost until Belgium botanist, Charles Morren, began hand-pollinating the flowers in the 1830's to rediscover the cherished vanilla essence.

Hawaiian Vanilla Company, located on the Big Island on the Hamakua Coast, provides us with bountiful hand-pollinated vanilla bean pods. We love using locally grown vanilla in our kitchen and behind the bar. Here's some of our favorite ways to pay tribute to this little aromatic spice....



Featured Recipe:

BBQ Ribs with Hawaiian Vanilla Hoisin



Three Baby Back Racks or
St Louis Style Ribs

Dry Rub

1 cup Sugar, Granulated
2 tablespoons White Pepper
1/4 cup Granulated Garlic
1/8 tablespoon Cayenne
1/8 teaspoon 5 spice

Sauce

6 oz. hoisin sauce
1 teaspoon sambal
1 tablespoon grated ginger
1 tablespoon chopped
garlic
1 teaspoon Hawaiian
Vanilla
1 tablespoon local honey

Mix the dry rub seasoning mixture in a small bowl.

Dredge each slab thoroughly with the seasoning mixture, completely covering all surfaces. Place the seasoned ribs on a rack in a roasting pan with 1 cup water and a half cup liquid smoke in the bottom of the pan. Tightly cover pan with double tin foil. Bake in pre-heated 350 degree oven for 3 to 3 1/2 hours or until the bone wiggles loosely.

Remove ribs from oven. Remove tin foil from pans and cool (cool enough to handle). At this point you can sauce the ribs and serve, or refrigerate them and re-heat on the grill at a later time. The ribs are easier to cut when chilled. If you re-heat them on the grill you should slice the ribs with a sharp knife between the bones and grill them on both sides while basting them with the sauce. For the sauce mix all ingredients in a bowl.

Wondering what's on
the menu for the
Thanksgiving?

We will be serving some
favorites from our
regular menu PLUS:

*Thanksgiving
Traditional Turkey
Dinner...\$25*

Roasted Turkey

Mashed Potatoes

Hamakua Mushroom Stuffing

Purple Sweet Potatoes

Fresh Herb Gravy

Cranberry Lilikoi Sauce

Children under 12~ \$13

Offering Gluten Free

Turkey Dinners

upon request!

**(808)822-0600 for
Reservations**