

Celebrated Living

NOVEMBER/DECEMBER 2018

TUSCAN TREASURE

INSIDE THE
ANTINORI
WINE EMPIRE



LAID-BACK
LUXURY
IN MALIBU

NASHVILLE:
FRESH LUSTER
IN MUSIC CITY

HAUTE
HAWAIIAN
HOLIDAYS



THE CELEBRATED SEASON

Six essential diary entries

Big Sur Food and Wine Festival

Nov. 1-4

Guests explore wineries and hike along the California coastline to a secret venue. bigsurfoodandwine.org

Macau Yacht Show

Nov. 1-4

The Chinese territory's elaborate Fisherman's Wharf complex hosts its annual luxury yacht and marine fair. mcyachtshow.com

Melbourne Cup

Nov. 6

Stylish spectators enjoy Thoroughbred racing, musical performances and a craft-beer garden at this Australian classic. flemington.com.au

Music to Your Mouth

Nov. 15-18

Join talented culinarians in Palmetto Bluff, South Carolina, for a lavish jamboree. music toyourmouth.com

Masters of LXRy: Genius Edition

Dec. 6-10

Leaders in beauty, fashion, travel and art showcase new splendors at this Amsterdam event. lxry.nl

Olympia: The London International Horse Show

Dec. 17-23

FEI qualifiers in dressage and jumping compete at the "world's greatest equestrian Christmas party." olympiahorseshow.com

Ginger-crusted *onaga* with Hamakua mushrooms, Kahuku corn and miso-sesame vinaigrette. Below: Geisha cocktail (Asao sake, yuzu and lychee)



were raised in Hawaii—was to make these kinds of foods popular. We brought those flavors and ingredients into the mainstream. And in my opinion that remains a big part of HRC.

"Now, with New Year's Eve and New Year's Day, there are traditions with Japanese cooking, colors and ingredients that bring prosperity and good health. You see it with ahi sashimi, or *onaga* sashimi if you prefer a white fish.

"A dish like my ginger-crusted *onaga* actually comes from the traditional Chinese cold ginger chicken that I grew up eating. It started as ginger-crusted chicken, then evolved to ginger-crusted New York strip, and then ginger-crusted mahi-mahi, until after maybe ten renditions, I got to ginger-crusted *onaga*.

"And that's an example of my style. I'll take something made for me by my Chinese grandfather, my Japanese mom or my Filipino stepfather—something from my childhood—and reinterpret it for today's palate. And when cooking for Thanksgiving it's the same thing, because HRC borrows from all of the ethnic influences found in Hawaii. You can pull from any culture that's influenced you and incorporate that into a dish or a dressing.

"So, I'd take some kabocha squash, also known as Japanese pumpkin. I'd cube it up with the skin on, so it's green and orange, and throw it in the oven and roast it with honey. You put the honey on while it's



cooking, kind of toss it and let it caramelize. I'd also do shiitake mushroom and peanuts, but I'd start with the honey-roasted kabocha squash, which is really a fine dish for Thanksgiving.

"I wouldn't mess with the turkey gravy, and I wouldn't mess with the mashed potatoes, but if I'm going to serve corn, I might prepare it a little differently. I might grill the corn and char it on the outside, then cut it off the cob. Then I'd take some green onions and yuzu and make a miso dressing and toss the whole thing in that. Remember, when we gather to enjoy a holiday meal, in Hawaii—as it is all over the world—the most important thing is the bringing together of family and friends." —MICHAEL SHULMAN

TOP: RAE HUO; BOTTOM: COURTESY OF ALAN WONG'S RESTAURANTS