



HOT SPOT

KAUAI GRILL THE ST. REGIS PRINCEVILLE RESORT

STORY BY AMBER NIGHTINGALE

Breathtaking panoramic grandeur and convivial *aloha*-infused ambiance accompany the innovative island-inspired menu that creates the culinary backdrop of Kauai Grill. Located at The St. Regis Princeville Resort, this lavish eatery is bound to sweep you off your feet. Featuring cuisine from the internationally revered chef and luminary, Jean-Georges Vongerichten, Kauai Grill shares an intimate dining occasion that marries native flavor and scenic flair—overlooking views of Hanalei Bay and Bali Hai.

With an emphasis on utilizing regional and locally grown foods, Jean-Georges' edible restaurant philosophy supports sustainability, farmers and the freshest ingredients plausible. Thankfully, Kauai Grill gets a seasoning of his chef-celebrity status that boasts an exotic cuisine described as, "contemporary American with a local influence," by General Manager, Antonio Palomares. Based on French techniques blended with an Asian palate, Jean-Georges' famous recipes and overall restaurant concept have made gourmet history, resulting in 35 establishments worldwide that incorporate regionally attuned, seasonal recipes.

A distinctive tropical character is reflected in the diverse menu at Kauai Grill—like the signature Mahi Mahi dinner in a Nut and Seed Crust with Sweet and Sour Jus. The Soy Glazed Short Ribs, paired with a Green Apple-Jalapeño Purée and Rosemary Crumbs is also a must-have. Indulge in Jean-Georges' virtuoso advice to taste a little of everything on the plate at the same time to ensure you receive the true fusion of flavors.

For pre-dinner *pūpū* (appetizers), try the unique Crispy Poached Eggs with Caviar in a Vodka Crème Fraîche, or Rice Cracker Crusted Bigeye 'Ahi Tuna in a Citrus-Chili Sauce. Savor the Heart of Palm Vine Ripened Tomato Salad with Avocado and Coconut-Vinaigrette, the enticing Grilled Black Pepper Octopus with Kula Onions and Lime, or the steak-lover's delight, Wagyu Beef Carpaccio with Arugula, Parmesan, and Lemon Oil. Perhaps the ultimate appetizing pleasure lies in the Tasting Menu that offers a scrumptious sampling of the some of the restaurants top dishes—with a masterful wine pairing upon request.

As the only Jean-Georges restaurant in the Hawaiian Islands, Kauai Grill sources the finest local ingredients—over half of which come directly from the state. "It's really great for the community," comments the Chef de Cuisine, Maxime Michaud, "as a chef it's really important to cook with the food you have right here—we support the local farmers one hundred percent."

Though the cuisine alone is exceptional, the vast wine and cocktail selection is a marvelous complement to the menu. Wines represent a universal liking, suited for diverse tastes—like the Australian Cabernet Sauvignon, classic Bordeaux varietals, or sparkling spirits. Match fine wine with the Jean-Georges signature Warm Chocolate Cake with Vanilla Ice Cream that has a moist, decadent melted chocolate center. Chef-inspired cocktails cannot go without mention—as all drink bases and juices are made from scratch in-house. Take note of the zesty Ginger Margarita (a great pair with the Mahi Mahi dinner) and refreshing Pineapple Mojito with garden-grown mint.

Colorful orchids dress the tabletops, enhancing the stylish mahogany-hued décor and impeccable heartfelt service that fashions hospitable elegance. The magnificent seascape illumines the restaurant—with eight window seats available for direct viewing pleasure and phenomenal sunsets. A ruby-

glossed chandelier centerpiece completes the sophisticated feel, sculpting a delectable setting where each bite, from the first to the very last, is inspired and lovely.

"We offer a different experience as a whole—the food, atmosphere, and obviously the most beautiful view you can get on this island...it's very special," expresses Chef Michaud.

Originally born in France, Michaud's Chef de Cuisine savvy was cultured at a young age. His father owned a restaurant in a quaint village in the Alps (still existing 40 years later today) where Michaud's passion for cooking blossomed. Maturing in the kitchen, he went on to apprentice at numerous Michelin-starred restaurants. His longing for travel eventually led him to The St. Regis Bora Bora, where he worked at the reputed LAGOON restaurant by Jean-Georges as a Sous Chef for three years. Here, he became notably familiar with the tropic influence in cooking, which made him a paradisiacal fit for the Kauai Grill, where he has been Chef de Cuisine for two years.

A sense of *'ohana* (family) mingles between the tables at Kauai Grill—setting it apart with community ideals and a remarkable staff that recognizes return visitors and kindly welcomes those who are new. Even the hardworking back of the house personnel exude a sense of pride in their kitchen creations. Kauai Grill supports numerous community events and non-profits, including Waipā, the Culinary Arts Program at Kaua'i Community College, and many more.

Kauai Grill is located at The St. Regis Princeville Resort and open for dinner Tuesday-Thursday evenings from 5:30pm to 9pm, and 5:30pm to 10pm Fridays and Saturdays. Reservations are recommended. Call (808) 826-9644 to reserve a table or to inquire about special tasting menus and private dining options. Children's menus are available.

