



Outrigger chef William Teruya, left, is helped by chef Walter Schiess of Kapiolani Community College.

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Le Caviar Beluga C
Le Saumon
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Le Pate de Fo
Les P
Les Huitres
Le Consomme
Le Suprem
Les Meda
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La Salade de
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Le Plateau
Le S
La Pom
Havana Cigar

c'est magnifique!

By **ALSTON VIZZINI**
Advertiser Food Writer

The Shah of Iran may celebrate his country's 2500th birthday amidst the ruins of ancient Persepolis, but it can hardly compare to an exclusive gourmet dinner at Honolulu's Outrigger Canoe Club.

On Monday night, 46 members in formal evening dress, paid \$50 a head to indulge in the most extravagant, elaborate and succulent array of food that has swept across the club's kitchen counters.

THE MENU was so extensive that the Outrigger imported two chefs, William Schiess from Kapiolani Community College and Frank Okimoto from the Kahala Hilton Hotel to help the club's executive chef, William Teruya.

The wine list, which would astound and impress the most experienced connoisseur, required the services of two imported wine stewards, Ed Osterlandt from Trattoria and Richard Dean of Pearl City Tavern.

A WEEK before the event, seven of the club's waiters were put through the rigors of learning proper French table-settings, how to serve food and wine and ways to be inconspicuous.

Simon Chau, a club waiter for two and a half years said he "learned a lot that was very useful."

THE BRIGHT and expensive gourmet evening was the brainchild of Bob Wilson, a member of the Outrigger entertainment committee. From start to finish, the preparations took three months, he said. The planning for food alone took one month.

"The hardest thing about putting the menu together was getting the items," said Chef Teruya. "I was a little early with the consomme of pheasant and venison. Next month would have been perfect."

THE EVENING began at 7 under a full moon on the club lanai. Early arrivals cautiously and delicately examined the elegant hors d'oeuvre table.

The atmosphere was one of awe.

The table was laden with sugar and ice carvings, small trees with carrot flowers intermingled with chilled cans of the finest Beluga caviar (\$45 per 14-ounce tin), paper-thin slices of tender smoked salmon, jellied pate de foie gras and hot chafing dishes filled with escargot (snails) and tiny individual servings of quiches de Lorrain (cheese pies).

AS MORE GUESTS arrived the wine stewards served Dom Perignon champagne, 1964 (approximately \$19 per bottle).

An hour later, as the members nodded approvingly, they were gently directed into the dimly lit dining room by the Outrigger manager, Norman Riede.

The feast began.

For the next four and one-half hours, 46 guests emersed themselves in the finest foods available.

FRESH ATLANTIC oysters were specially flown in and served as the first course with a delectable vinegar and shallot sauce. The oysters were followed by the game consomme with tiny dumplings, and more champagne.

It was now 9 p.m.

Freshly caught Hawaiian pompano or papio (15 pounds for \$69) served in a scallop shell and covered with white wine sauce was the fish course and chilled German Riesling was the wine.

The refreshing sweet flavor of lilikoi sherbet, was used to refresh the palate after the fish course.

At 10:20 p.m., after a short period of digestion, the main dinner course was served.

SUCCULENT medallions of beef with a rich brown sauce were offered with small Parisian potatoes and a stuffed artichoke bottom covered with a halved and peeled tomato.

The wine?

Chateau Lafite Rothschild, 1964, the first of the first and finest of red Bordeaux wines.

Everyone kept referring to their menus to see what was what, and what was next, not believing that

there still was more to come.

Yes, more to come.

FRESH FRUIT and assorted fine cheese, were followed by a delectable and fluffy Grand Marnier soufflé, Columbian coffee, Courvoisier Grand Fine brandy and Havana cigars.

By 12:30 a.m. everyone's appetite and curiosity had been completely sated. With an unbelieving air, they slowly went their separate ways congratulating the chef, the waiters and Bob Wilson.

Although one of the members who did not attend the dinner said such a black tie affair was "a bit passe," the 46 who attended thought it was a smashing success.

In order that food buffs and gourmards might recreate some of that success, Outrigger Chef William Teruya gave The Advertiser recipes for three dishes served that night.

le supreme de pompano en coquille

Pompano filet, three ounces each, to be rolled with forcemeat and poached in white wine with shallots. Place in a scallop shell with potato border. Garnish with baby shrimps, sliced mushrooms and diced truffles. Cover with a white wine sauce mixed with Hollandaise sauce and whipped heavy cream. Glaze under broiler. Serve with a flueron made from puff paste and a slice of truffle.

Forcemeat: for 10 filets

- 2 ounce raw Pompano
- 2 ounce raw lobster
- 1 egg white
- 2 ounce Panade
- 2 ounce heavy cream
- 2 ounce whipped cream (no sugar)
- Diced truffle

Finely grind Pompano and lobster meat. Mix in egg white. Add Panade and work well until it is all blended. Strain through a fine sieve. Place ice under bowl while adding heavy cream in very small quantities until all is absorbed. Add whipped cream and truffle. Season with salt, pepper and nutmeg. Test for proper consistency by poaching a small ball in salted boiling water. If heavy, add more whipped cream.

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