



FOR IMMEDIATE RELEASE



MEDIA CONTACT:
Katie Vanes
Public Relations & Social Media Manager
Sheraton Kona Resort & Spa at Keauhou Bay
(808) 930-4900

SHERATON KONA AND WAIKIKI CHEFS TO SET CULINARY TREND THROUGH GOURMET DINNER & FARM TOUR

KONA COAST, Hawaii (May 6, 2015) – The award-winning culinary duo of [Sheraton Kona Resort & Spa at Keauhou Bay's](#) Executive Chef Matthew Naula and Sheraton Waikiki Senior Executive Sous Chef Colin Hazama is partnering with Wailea Agriculture Group in Hilo to bring the latest trend in sustainable cuisine to Hawaii Island June 5 - 6.

As part of the successful dining and farm tour series that began at the [Sheraton Waikiki Hotel](#) and Ho Farms on Oahu, Sheraton Kona will host a fresh produce dinner on its oceanfront Bayview Grounds at 6:30 p.m. with culinary presentations by Chef Naula and Chef Hazama. Dinner guests are invited to purchase beverages and mingle with the chefs and farmers prior to the event at 6 p.m.

“We are excited to support local farmers and showcase Hawaii Island agriculture, which acts as a major source of the state’s fresh produce,” said Chef Naula. “Hawaii Island has a unique variety of fruits and vegetables, and our dining and farm tour initiative allows us to prepare this produce with a new level of sophistication that will boost agritourism and delight local ‘foodie’ residents from Kona to Hilo.”

“Hawaii Island has some incredible farm-fresh products, and what we do as chefs really starts with the farmers,” said Chef Hazama. “This particular menu allows us to showcase the very best products from the land and the sea.”

On Saturday at 7:30 a.m, guests will embark on a private tour of the Wailea Agricultural Group farm and share an intimate picnic, overlooking the dramatic Hamakua Coastline. Participants will return to Sheraton Kona by 3 p.m.

In addition to Wailea Agriculture, featured partners include Kona Cold Lobsters, Zak’s Living Aquaponics, Tai Shan Farm, Kona Kulana Farm and Hawaiian Spring Water.

-MORE-

Friday evening's menu by Chef Hazama and Chef Naula will include:

“Lemon Verbena Cured Hawaii Kampachi”

Adaptation farm shiso bavarois, compress konbu, coconut gelee & Wailea ag finger limes

“Taste of Wailea Hearts Of Palm”

Raw, Smoked, Braised Soup & Croquette

“Farms Wagon”

Baby romaine and Tai Shan Farms Kona coffee compressed dragon fruit
Wailea ag cinnamon hearts of palm
Zak's pickled watermelon radish
Big Island smoked curry with leaf-scented goat cheese

“Deconstructed Hawaiian Cioppino”

Nutmeg & Clove Smoked Hawaii Abalone
Kona Cold Mussels and Lobster
Wailea Ag Roasted Ulu
HO Farms Tomato Chardonnay Coulis
Fresh Green Curry

“Kulana Farms lavender sous vide lamb loin”

Volcano red cabbage compote
Minted Wailea Ag Citrus, Wailea Ag Bay leaf peppercorn oil, celery root puree
Adaptation mysore raspberry gastrique, nasturtium flowers

“Big Island Meyer Lemon Lilikoi Goat Cheesecake”

Dark Chocolate Coconut HOP truffle
Kula Strawberry & Wailea Lychee Confiture

Saturday's tour and picnic menu at Wailea Agricultural Group farm will include:

“Wailea Ag Heart of Palm Chowda”

Leek, Eggplant, Kona Lobster, Finger Lime Caviar

“Bento box”

Sandy's Smoke Meat & Onions: Shichimi Dusted Garlic Ulu Chips
Tuna Melt: Evans Fresh Tuna & Kim Chee Green Papaya
Pickled Wailea Ag Hearts of Palm & Zac's Radish

“Wailea Ag Spiked Meyer Lemon Lilikoiade & mint”

“Lunch Pail”

Hawaiian Spring Water Hamakua mushroom cookies
Mushroom lilikoi butter & lavosh

The dinner is \$103 inclusive; \$133 inclusive with wine pairing; dinner plus the farm tour and picnic is \$170 inclusive; wine dinner plus the farm tour and picnic is \$200 inclusive. The farm tour and lunch option sells for \$103 inclusive. Transportation, gratuity and tax is included. Tickets will be sold until June 4, but availability is limited. To reserve spots at the dinner table and the accompanying farm tour, call the Starwood Dining Desk at (808) 921-4600.

A special room rate of \$159 per night is being offered to guests attending the event on June 5-6 (and 7 days pre/post) at Sheraton Kona. Reservations can be made by calling the Sheraton Kona's reservations specialist at 1 (844) 235-6796 and asking for the “FarmTour” rate code.

For more information, visit <http://www.sheratonkona.com/dining/flavorsofhawaii> or call (808) 930-4900. Follow us on social media at [Facebook.com/sheratonkona](https://www.facebook.com/sheratonkona), [Twitter.com/sheratonkona](https://twitter.com/sheratonkona) or [Instagram.com/sheratonkona](https://www.instagram.com/sheratonkona).

About Sheraton Kona Resort & Spa at Keauhou Bay

[Sheraton Kona Resort & Spa at Keauhou Bay](#) is Hawaiian hospitality experienced through adventure, culture and its rich heritage. Situated on the iconic lava rocks of the Kona coast overlooking historic Keauhou Bay, the unique oceanfront resort flourishes with naturally landscaped lands that were once the birthplace and playgrounds of kings. There are 485 guest rooms and 24 suites on 22 acres. Considered the “Gateway to the Bay,” The Flying Fish outfitters provide an all-access pass to fun and adventure where guests have immediate access to paddle boarding, kayaking, fishing, surfing, boat tours and exploring the pristine reef. Ocean view restaurants partner with local farms and fishermen to serve only the freshest ingredients. Rays on the Bay is Hawaii Island’s only restaurant to enjoy nightly live music by fire pit and observe majestic Manta Rays in their natural habitat. Under the stars, a weekly luau offers a colorful journey through history. Offering the ultimate pool experience, guests rave about the 200-foot lava tube water slide, hot tubs, sprouting fountains and the sandy-bottomed children’s play area. Hoola Spa offers a healing Himalayan Salt Room and oceanfront treatment patio. Whether culture seeker, romantic or ocean or land explorer, guests find themselves in the perfect location to discover and experience the beauty of Hawaii. Visit us at SheratonKona.com, “like” us on Facebook or follow us on Instagram @SheratonKona and Twitter @SheratonKona.

About Starwood Hotels & Resorts Hawaii

With 11 properties across the diverse Hawaiian Islands of Oahu, Maui, Kauai and the Big Island, Starwood Hotels & Resorts Hawaii offers the best hotel destinations to celebrate romance, reconnect with family, focus on business or launch an adventure. Located on or just footsteps away from the Islands’ best beaches, Starwood hotels & Resorts in Hawaii is a collection of iconic and historic hotels and resorts – properties with expansive and breathtaking backdrops, innovative guest programming and luxurious amenities representing internationally renowned hotel brands from Sheraton, Westin, Luxury Collection and St. Regis. For more information about Starwood Hotels & Resorts in Hawaii, please call (866) 716-8140 or visit Starwoodhawaii.com. For booking information, please call (866) 716-8140 or visit www.starwoodhawaii.com.

About Starwood Hotels & Resorts Worldwide, Inc.

Starwood Hotels & Resorts Worldwide, Inc. is one of the leading hotel and leisure companies in the world with more than 1,200 properties in some 100 countries and over 180,000 employees at its owned and managed properties. Starwood is a fully integrated owner, operator and franchisor of hotels, resorts and residences with the following internationally renowned brands: St. Regis®, The Luxury Collection®, W®, Westin®, Le Méridien®, Sheraton®, Four Points® by Sheraton, Aloft®, and Element®. The Company boasts one of the industry’s leading loyalty programs, Starwood Preferred Guest (SPG®), allowing members to earn and redeem points for room stays, room upgrades and flights, with no blackout dates. Starwood also owns Starwood Vacation Ownership, Inc., a premier provider of world-class vacation experiences through villa-style resorts and privileged access to Starwood brands. For more information, please visit www.starwoodhotels.com.

###