

MODERN LUXURY

MAY/JUNE 2024
2024年5月/6月

HAWAII

COVER ME IN SUNSHINE

太陽の光で私を覆う

WAIKIKI SPORTS THE HOTTEST
SWIMWEAR OF THE SEASON

今シーズン最もホットな水着をワイ
キキで発見

ALA MOANA
SHOPPING MAGAZINE
PLUS: DINING

アラモアナ
ショッピングマガジン
プラス: ダイニング



+

5 WELLNESS GURUS
INSPIRE & CASTLE CONNELLY'S
TOP HAWAII DOCTORS

5人のウェルネス第一人者がインスピレ
ーションを与え、キャッスル・コネリー
のハワイのトップドクターが集結



01



02



03



04



05

The Kokua Foundation Dinner Event

THE PARTY Hotel Wailea, Relais & Châteaux, welcomed Napa Valley’s revered three-starred MICHELIN restaurant, The French Laundry, for an exclusive nine-course dinner inspired by acclaimed chef Thomas Keller, benefiting The Kokua Foundation. THE PEOPLE “We [were] honored to host chef Keller and bring the magic of The French Laundry to Maui for the first time,” says Jonathan McManus, founder of Hotel Wailea and Private Label Collection. “This dinner event [offered] a culinary journey like no other, fusing the flavors of Napa Valley and Hawai’i for an unforgettable gastronomic experience that benefits our Maui ‘ohana.” Hotel Wailea executive chef Ryan Cruz and The French Laundry chef de cuisine David Breeden led the showcase of culinary artistry, with each course paired with fine wines from Smith-Madrone, Pulido-Walker, Rivers-Marie, Dominus Estate, Massican, Schrader Cellars and Laurent-Perrier.

THE PINNACLE All proceeds from the historic dinner went to The Kokua Restaurant and Hospitality Fund for Maui, an organization dedicated to supporting Maui in the aftermath of the recent wildfires. —Emma Sabara



06



07

01/ Private Label Collection Director of Food & Beverage Chef John Taube, IV, and Hotel Wailea Executive Chef Ryan Cruz 02/ Jonathan McManus with his guests 03/ Hotel Wailea Managing Director Markus Schale being served 04/ Chef Thomas Keller in the kitchen 05/ Chef Keller greeting guests 06/ Oprah’s Farm Nasturtium Flowers were plated 07/ Chef Keller, McManus and Chef David Breeden

PHOTOS COURTESY OF HOTEL WALLEA