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Bon Appétit: Good Eats in Kapolei

ining just got a little more exciting in Kapolei. There's a lot to tempt the tastebuds at the new Merriman's Monkeypod Kitchen at Ko Olina, or if you're hankering for some gastronomic I've-never-tried-that adventure, head out to Foodland's R. Field Wine Company.

Merrimaking at Merriman's Monkeypod Kitchen

They bill their Monkeypod Kitchen experience as a celebration of "the craft of food, drink and merrimaking." It's a place where using local organic and sustainable produce are not just good for the environment, but great for a regional cuisine menu that features such items as kiawe-roasted chicken wings, Hamakua wild mushroom pizza, bulgogi pork tacos, and organic macadamia nut crusted fish of the day. You can

compliment your dishes with a wine from their extensive list. Or wash it all down with a choice of 36 microbrews from Hawai'i and

around the world, all served at a nippy 29 degrees. You can also chill out during the daily happy hour from 3 p.m. to 5:30 p.m., and nosh on their appetizers and pizzas.

Since opening in January, the response from both locals and visitors has been beyond expectations. Chef-owner Peter Merriman said, "We are very pleased with how well Monkeypod has been received, especially by



supporters. It's very important to us that both residents and visitors enjoy our restaurant. And I must mention the fantastic staff we were able to hire from the west side. We've exceeded expectations in community support at all levels." For more on Monkeypod Kitchens, go to http://www. monkeypodkitchen.com/ko-olina/. You can even make a reservation online

Foodies and Newbies love Foodland's R. Field

Did you know that in 2009, nearly 50 percent of American consumers were buying gourmet specialty goods? Even more surprising in the past 6 months this number has jumped to nearly 70 percent. Reflecting this trend in Kapolei, R. Field is fast becoming the "go-to" place for gourmet food, wine and cigars.

"I see more and more curious locals coming in to try something new," said Patricia Jennings, Foodland's specialty food buyer. "More often than not, they'll end up purchasing a fine cheese like a Tallegio from Italy, or a Manchego from Spain."

Jennings said that "foodies" who already know their gourmet foods are delighted with the R. Field selections. "They already know their cheeses and are also quick to pick up specialty items like Truffle Mousse Pate or Serrano Ham or Sevruga Caviar. I think the more adventurous 'newbies' will not be too far behind."

R. Field also features "Made in Hawai'i" fresh and specialty edibles, like Monkeypod Jam from Kaua'i, Kokohead Foods smoked ahi spread from O'ahu. fresh produce from Hana Fresh Farm on Maui, Madre Hawaiian artisan chocolate from O'ahu, and artisan cheeses from the family-owned Naked Cow Dairy in Wai'anae.

Wines are another specialty for R. Field, with great value wines from \$9.99 up to \$200. "We know it can be a bit overwhelming at first, but our staff is very knowledgeable," Jenning said. "In fact, we have wine tastings every Saturday from 4 p.m. to 6 p.m."

And for those who enjoy a fine cigar, there are premium brands such as a Tatuaje, Padron, Arturo Fuente, or a Macanudo.

For more about R. Field, go to http://www.foodland.com/ our-stores/our-stores/r-field-winecompany.





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FOR MORE INFORMATION Contact Dave Rae at daver@kapolei.com

7TH ANNUAL Lei'O Lanikuhonua **Hula Festival**

SATURDAY, FEBRUARY 16, 2013 8:00 AM - 4:00 PM

A hula festival where kumu hula share their art and knowledge with high school students through the Lanikuhonua Cultural Institute where beauty and nature combine to support the Hawaiian culture.

Sponsored by the James & Abigail Campbell Family Foundation, James Campbell Company and the Lanikuhonua Cultural Institute.

All high school students are invited to participate in the 7th Annual Lei 'O Lanikuhonua

Students will have the privilege of learning the hula kahiko from such distinguished kumu hula as: Olana Ai, Coline Aiu, Harmony Brighter, Hokulani De Rego, Kapiolani Ha`o, Tracie and Keawe Lopes, Kimo Keaulana, and Twyla Mendez

Friday, February 1, 2013 to Nathan Okinaka at nokinaka@hhok.org or 808 220-8874.

LANIKUHONUA - 92-1101 ALIINUI DRIVE - KAPOLEI, HAWAI`I 96707 - WWW.LANIKUHONUA.ORG



KAPOLEI PROPERTY DEVELOPMENT

Kapolei Property Development is an affiliate of the James Campbell Company with a focus on the development of the City of Kapolei, and on economic development and job creation in the Kapolei region.