

Please join Hospice of Hilo  
for our 14th Annual

# Holiday Dinner and Auction

—WITH—

**Chef Stennis Hirayama**

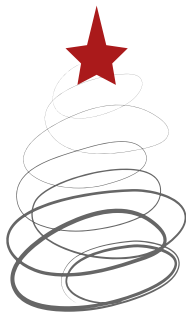
Executive Chef

Tommy Bahama Restaurant & Bar  
The Shops at Mauna Lani



**Monday, December 4, 2017**

Hilo Hawaiian Hotel  
71 Banyan Drive  
Moku'ola Banquet Room



**5:00 p.m. – Silent Auction  
Champagne and Hors d'oeuvres**

**6:30 p.m. – Seated Dinner  
Live Auction**



## FEATURED CHEF – Stennis Hirayama



Chef Stennis' culinary philosophy is to cook simple, fresh food and enhance flavors to make food interesting and delicious. His best advice for cooking at home is to create recipes for yourself first – “you are your own worst critic.” Chef Stennis believes the most important trend over the next few years will be cooking with fresh, sustainable ingredients and keeping recipes simple and clean.

### A Sneak Peek at the Menu – Hors d'oeuvres



#### **Ahi Poke Wontons**

*Wasabi Lime & Avocado Creme*



#### **Pork Belly Bruschetta**

*Pickled Vegetables, Chicharon, Sriracha Aioli*



#### **Macadamia Nut Crusted Goat Cheese**

*Mango Salsa, Sweet Soy Glaze*



#### **Chicken Lollipops**

*Mango Guava BBQ Sauce*