

Goat Cheese Polenta; Charcoal grilled Kuahiwi Ranch Sirloin Steak; and Pier 38 Catch sauteed with spicy Wow Farm tomato sauce, steamed jasmine rice infused with coconut grove kefir and lemon grass, to name a few.

And for the breakfast fanatic, marvel in the tempting spread of Hawaii ranchers Red Veal Loco Moco with poached island egg and fresh Hamakua mushrooms, not to mention Stierli's famous Kalua Pork Hash with Poached Egg, topped with a mustard hollandaise sauce and a flavorful Kona Coffee barbecue sauce. Or why not indulge in the Taro Pancakes with Ho Farms apple bananas and coconut syrup?

"It all comes down to the quality of the product," Stierli says. "It's not the chef who makes the ultimate difference, it's the quality of the product.

"The idea is to get the farmers to deliver the products on the peak of its ripeness, so deliveries come in three times a week. As for the Royal 220 brunch, we're so happy to be working with local farmers," he exclaims.

A symphony of fresh fruits and vegetables also will invigorate your senses as Stierli delicately puts the finishing touches on items including the alluring Ahi Sashimi on Big Island Mashed Avocados paired with Nalo Farm micro-greens and drizzled with a yuzu-wasabi dressing. The Ho Farm Greek Salad and Hirabara Farm Greens with spiced Macadamia Nuts

served with a coconut grove herb vinaigrette are expected to be a hit with guests as well. Then satisfy your thirst with refreshing juices and smoothies, such as fresh orange and guava juice the Ho Farm Apple Banana and Kula Country Farm Strawberry Smoothies. One of the perks of being in paradise also means sampling a medley of island-grown fruits, consisting of Haliimaile Pineapple with li hing mui powder, Aloun Farm cantaloupe and watermelon, Kahuku Farm papaya, Kula strawberries and more.

"I love to support local farmers and producers, and I think they deserve to be known," Stierli says.

"Usually the chefs are the ones in the spotlight, but I think it's important that the public knows what these farmers are providing us with."

Indeed, Hawaii is a mecca when it comes to hav-

ing a variety of premier ingredients at your fingertips — a culinary playground of sorts.

Finally, end your dining experience on a sweet note, by sinking your teeth into delightful desserts such as the Waiialua Chocolate Fondue, Coconut and Strawberry Tartes, and, of course, pies galore!

"We have a lot to offer," Stierli states, adding, "dish selections do depend on the availability of the product. For example, I may have to substitute a vegetable or fruit for another because it's not quite ripe — so there may be a bit of variation to the menu.

"What I really want to get across is that I believe a good relationship between the farmers and chefs is extremely important when it comes down to creating an excellent finished product — and that's what I think we're offering here."



3



4

1 Executive chef Hans Stierli carefully selects from a variety of fresh produce.

2 Kalua Pork Hash with Poached Egg

3 Ahi Sashimi on Big Island Mashed Avocados

4 Strawberry Tart