

**Four Seasons Resort Hualalai
Presents La Dolce Vita
Epicurean celebration of the "sweet life"
Palmina & Brewer-Clifton wines
June 11 - 16, 2012**

Monday, June 11

Pizza & Dolcetto at Beach Tree 5:30 – 8:30 p.m.

A Palmina tradition, join winemaker Steve Clifton and Chef Nick Mastrascusa for specialty pizzas grilled beachside and the just-released 2011 Dolcetto.

Three options of pizzas \$29 each

+ bottle of Dolcetto \$60, or \$15 by the glass

Tuesday, June 12

Wow Farm Tour 10:00 a.m. – 2:00 p.m.

Join Chef Nick Mastrascusa, and winemaker Steve Clifton on a trip to WOW Farms – Hawaii's best tomato farm! Enjoy a private tour and pick tomatoes for the Taste of Wow Dinner that night and enjoy a farm lunch and wine tasting.

\$100 per person

Taste of Wow Dinner at Beach Tree 5:30 – 8:30 p.m.

WOW Farms and winemaker Steve Clifton join Chef Nick Mastrascusa for an extraordinary three-course dinner. Made-to-order spaghetti featuring Wow Farm tomatoes, wild boar meatballs and Barbera wine.

Three-course dinner \$55 per person

+ bottle of Barbera \$60, or \$15 by the glass

Wednesday, June 13

Bubbles & Bon Bons at Beach Tree 3:00 – 4:00 p.m.

A perfect example of La Dolce Vita, this afternoon tradition of a drink and something sweet takes on a new life here. Enjoy Prosecco while learning from Chef Nick Mastrascusa how to make Beach Tree's famous ice cream bon bons!

\$35 per person

Ultimate Catch Dinner at Beach Tree 5:30 – 8:30 p.m.

Enjoy a medley of Hawaii's great fish, grilled right alongside the Beach Tree Bar by Chef Nick Mastrascusa. Winemaker Steve Clifton will present his Arneis, Malvasia Bianca and Botasea Rosato wines for a perfect pairing.

\$65.00 per person

+ bottle of wine \$60, or \$15 by the glass

Thursday, June 14

Gnocchi Making Class at Beach Tree 3:00 – 4:00 p.m.

Learn from the master and prepare your own gnocchi. Chef Nick will then cook and serve your very own gnocchi that evening at the Gnocchi & Barbera Dinner! **Class and Gnocchi dinner \$55 per person**

Gnocchi & Barbera Dinner at Beach Tree 5:30 – 8:30 p.m.

Chef Nick Mastrascusa and winemaker Steve Clifton will prepare the gnocchi to order – right there in the Beach Tree dining room. Paired with Barbera wine, this one is a classic!

Gnocchi \$26 per person

+ bottle of Barbera \$60, or \$15 by the glass

Friday, June 15

Meet the Winemaker 3:00 – 4:00 p.m.

Join us for an intimate conversation and tasting with Steve and Crystal Clifton, the makers of Palmina and Brewer-Clifton Wines.

\$25 per person, including tasting and pupu's

Palmina Wine Dinner Party at Beach Tree

Seating at 5:30 p.m.

We'll begin the party in the Beach Tree Lounge, with passed hors d'oeuvres and wine, before the seating in the dining room for a family style three-course prix fixe dinner and celebration, hosted by Palmina winemakers Steve and Crystal Clifton.

Hors d'oeuvres, three-course dinner and wine

\$79 per person

Saturday, June 16

Olive Oil 101 at Beach Tree 3:00 – 4:00 p.m.

Join Chef Nick Mastrascusa for a fun and educational tasting of olive oils, including the premiere of the new Beach Tree signature olive oil. Learn about the rich history of olive oil, its various characteristics.

\$30 per person includes tasting, a glass of wine and a bottle of Beach Tree olive oil

Brewer-Clifton Winemaker Dinner at Pahu 'ia

Seating at 6:30 p.m.

Join us for a spectacular evening of dining and wine pairings at Pahu i'a restaurant. The evening begins with hors d'oeuvres and wine alongside the beach, before the seating on the ocean front lanai. Winemakers Steve and Crystal Clifton host the evening, which features Brewer Clifton wines, Chef Nick Mastrascusa's locally-sourced cuisine and local farmers.

\$125 per person includes Hors d'oeuvres, five-course dinner and wine

**Please Contact Concierge
to reserve your place at a cooking class,
activity or to make dining reservations
808-325-8000**