



[Trending]

Specialty Salt

Salt has gone gourmet—local chefs are concocting their own seasoning to enhance an array of dishes from sweet to savory. —Cheryl Chee Tsutsumi

Brown's Beach House

The Fairmont Orchid
1 N. Kanikū Drive, Kohala Coast
(808) 885-2000; fairmont.com
/orchid-hawaii/dining/browns
beachhouse

A dusting of **chocolate oncidium orchid sea salt** (pictured) goes on the wild boar chops just before they're served to guests.

Izakaya Gazen

2840 Kapi'olani Boulevard, Honolulu
(808) 737-0230; e-k-c.co.jp/tenpo
/honolulu-e

Fresh, house-made *zaru* tofu is sprinkled with a **blend of salt and hojicha**, a mild roasted green tea that's imbued with coffee-like flavors: nutty, toasty, and earthy with a hint of caramel.

Bali Steak & Seafood

Hilton Hawaiian Village Waikiki Beach Resort
2005 Kālia Road, Honolulu
(808) 949-4321; hiltonhawaiianvillage.com/dining/bali-steak-and-seafood

The red curry seafood medley is complemented with **citrus salt**, made in-house with sun-dried Kona sea salt and dehydrated lemon, lime, and orange zest.

[Product]

Lin ter Horst and her husband, Chris, opened **Maui Fruit Jewels** in 2012. Inspired by an abundance of fresh produce in Hawai'i, Lin and Chris' *pâtes de fruits* (fruit paste confections) contain local fruits and vegetables, herbs, spices, and French glucose syrup. "An appreciation of great food is universal," says Lin. Worth trying: mango, pineapple, and lavender (Lin's current favorite). \$7.50–\$20. (808) 419-8680; mauifruitjewels.com. —Connie K. Ho



[3 Questions With ...]

Chef Amy Ferguson



Texas native Amy Ferguson came to the Islands 30 years ago to get some hands-on training in the resort food and beverage industry. She's since worked at luxury hotels, opened

restaurants, cooked for such luminaries as the Sultan of Brunei and the Rolling Stones, and, of course, become one of the founders of Hawai'i Regional Cuisine. —Bekah Wright

1 WHERE DO YOU LIKE TO EAT?

My number one favorite is MW Restaurant in Honolulu [808-955-6505; mwrestaurant.com]. Michelle Karr-Ueoka and Wade Ueoka's positive attitude and love of cooking come through in their food, which is innovative, fresh, and fun. I'm blown away by their Spam musubi.

2 WHAT DO YOU CRAVE? Hawai'i

has so many flavors and simple pleasures, from the avocados and fresh fruit to fish. The best way to indulge in those is with a great big homemade salad of local lettuces and greens made with kampachi from Kona Cold Lobsters [808-329-4332; konacoldlobsters.com] at the Natural Energy Laboratory of Hawai'i on Hawai'i Island.

3 SUPER BOWL XLIX IS COMING UP IN FEBRUARY. HOW DO YOU CELEBRATE, HAWAII-STYLE?

Last year, everyone was glued to the TV as local Hawai'i Island boy Max Unger of the Seahawks was playing. We grilled sliders and galbi ribs. Also on the menu were things that can be made ahead of time, such as ceviche, *tiraditos* (a Peruvian-style thin-sliced raw fish dressed in a spicy sauce), and a slow-cooked spiced beef that's flavorful with corn tortillas. All of them pair well with local brews.