

The Best of the City | Gourmet Pizzas

HONOLULU

HAWAII'S MAGAZINE SINCE 1888

Best of Honolulu

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our city's
best:**

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103
Best of
Honolulu
winners

MARCH 2009

\$4.99US



03>

Best frozen yogurt,
Menchie's





Best Afternoon Tea

» **EDITORS' PICK** The first lady of Waikīkī cordially invites you to enjoy a spot of afternoon tea with scones and clotted cream at the **Westin Moana Surfrider**. Settle down amid the crisp white linens, silver and china and partake of finger sandwiches, scones and sweets. Tea on the veranda has been an institution at the Moana for more than 80 years and it's still a popular rendezvous today for ladies' gatherings and romantic interludes. Sure, there are other places that serve scones and cream—but you can't top the Surfrider's glorious veranda, the historic banyan tree or the blue beyond. For a bubbly twist on the tea, try the new Champagne option (\$42.50). Raised pinkie fingers are optional. Tea is served daily, 1 to 4 p.m., last reservations at 3:30 p.m. 2365 Kalākaua Ave., 921-4600.

PHOTO: COURTESY OF THE WESTIN MOANA SURFRIDER

Best Locally Produced Salt

» **EDITORS' PICK** Chef George Mavrothalassitis is a man who knows his salt. One of his latest picks is **Palm Island Premium Black Lava**, a black lava salt from Moloka'i, found at R. Field for around \$5.50 a pound. (You can also find the salt pre-packaged at local gourmet and health food stores.) The glossy grains owe their smoky flavor to the minerals and activated charcoal of the lava. Some suggest it as a finishing salt for chicken, potatoes and seafood; Mavro uses it as a condiment with Quenelle of Valrhona Chocolate Bavarois.

Best Wine Tasting

» **EDITORS' PICK** Wine tastings can sometimes be just an excuse to drink. Chuck Furuya's tastings at **Vino Italian Tapas & Wine Bar**, however, are focused and educational, as he shares insights gained over 21 years as a master sommelier. In addition to his regular tastings, he also conducts themed BYOB tastings, in which each attendee brings in a different example of a specific type of wine. "I set out three benchmark examples and wrap the others and we taste them blind," says Furuya. The BYOBs are scheduled on a somewhat spontaneous basis, and Furuya accepts only the first 15 to respond to an e-mail sent out to Vino's mailing list. Call the restaurant to sign up. *Restaurant Row, 500 Ala Moana Blvd., 524-8466, www.vinohawaii.com.*



PHOTO: ISTOCK