



Bar Acuda – Press Release

BAR ACUDA HANAIEI – TAPAS SO TASTY YOU WON'T WANT TO SHARE...

Eminent S.F. Chef Opens Bar Acuda Tapas and Wine in Hanalei, Kaua'i

“I am inspired by traditionally prepared regional food that respects seasonality and is rooted in simplicity.”

Jim Moffat

Why would acclaimed chef Jim Moffat leave two very successful Bay Area restaurants and start over in the small Kaua'i town of Hanalei?

Bar Acuda chef / owner Jim Moffat's move from city life to the small town of Hanalei seems a natural progression in his flourishing career. At Bar Acuda, his newest restaurant, Moffat and his expert chefs create dishes with fresh, seasonal ingredients, shaping a dining experience inspired by a simpler lifestyle. “Here on Kaua'i I feel the impact my restaurant has on a small community; not just patrons, but also the people who work here and those who lovingly grow (and catch) the fresh ingredients we serve. People come in to share the food, sip the wine, and engage in conversation. Unlike San Francisco, here I actually see these same people around town and at the beach, and their feedback means a great deal to me.”

Moffat's culinary sensibility originates from the people and food he experienced during travels to Southern European regions along 42° latitude – including Southern France, Italy, Spain and Portugal. “Our menu starts with what is fresh and in season and we build the flavors from there. My passion is in the gustatory essence of quality ingredients.”

Moffat brought this simple culinary art to San Francisco where he founded two award-winning restaurants, The Slow Club and 42°. The success of his two San Francisco restaurants earned numerous local and national awards, warranting Moffat recognition in Food and Wine Magazine's “Top 10 New American Chefs” in 1996.

“Each day I endeavor to create both original and classic recipes using the freshest ingredients from Kaua'i and around the world. But more than what is served at my restaurant; this move was about quality of life and about doing something extraordinary. My staff and I work a shorter, 5-day workweek and we embrace the island lifestyle. This way, we are rejuvenated and fully dedicated during the nights when Bar Acuda is 'alive.’ ”

Moffat's love for simple, fresh food requires procuring the best possible ingredients available. On remote Kaua'i, this can be challenging, but Moffat's alliance with local fishermen and organic farmers has helped

to provide the quality, seasonal elements that are at the heart of his recipes. Jim even managed to find a local beekeeper to harvest the honeycomb featured in a recipe you will only find at BAR Acuda.

Because Bar Acuda's menu revolves around freshness of ingredients, it changes frequently; here are a few of Jim's current favorites....

Simplicity

Honeycomb from the North Shore with Kunana Farms goat cheese, Mizuna greens and apple
All local ingredients, with flavors so remarkable, very little needs to be done with them

Regional

Portugeuse salt cod – *Bacalao* – with potatoes, garlic and cream
An age- old preparation of a peasant staple, with flavors indicative of the Iberian Peninsula

Tradition

Slow braised beef short ribs with date and almond salsa seca and mashed potatoes
Slow cooking's deep rich flavors- a one pot country dinner

Seasonal

Grilled Fig Crostata with Meyer lemon ice cream
Italian short dough filled with fresh grilled figs topped with a cool zest of lemon.

And let's not forget about the wine...Some fifty handpicked, Estate-bottled wines featured on Bar Acuda's wine list reflect a passionate enclave of small producers from Italy, France, Spain, Oregon and California. There is a distinct emphasis on Rhone-style grape varietals that pair exceptionally well with the provincial-style menu at Bar Acuda. Half of the wines featured on the list are available by the glass; all of them are full of charm, personality and pleasure. You won't find many of these labels on any other wine list on the island, due to the emphasis on Estate bottled wines that are handcrafted and unique (Sin Qua Non, Turely). Moffat's love of Southern French wines (Domaine Tempier, La Nerthe) and big-bodied Rhone-style California wines (Beckman, Bonny Doon) is obvious. The Rhone-Provence selections and small label Italian producers (Quintarelli, Querciabella) compliment Moffat's Southern French/ Spanish peasant style menu.

Moffat and partner Sonja Postaer have artfully created a place in Hanalei, rich in warm wood and muted earth tones, offset by candlelight, sleek glassware and the glint of stainless steel from the open kitchen. It's an inspired, Bali-modern vibe with live jazz music and ambient grooves that flow over a mix of classic movies and nature videos displayed on a muted flat-screen. In an atmosphere conducive to taking it in, the attentive staff knows when you want more, and when to just leave you alone. At Bar Acuda you could be in New York or Paris, but lucky you to be nestled in the heart of Hanalei.

Whether you live on Kaua'i or are just here for a while, stop by Bar Acuda to sip, savor and share in the spirit of Tapas and good friends.

Bar Acuda is located in Hanalei Town at the Hanalei Town Center. Open Tuesday through Sunday for dinner. Please call 808.826.7081 or visit restaurantbaracuda.com.