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Love To Eat? Waikoloa Beach Resort can count the ways

Waikoloa Beach Resort has what you're hungry for with 38 different restaurants, cafés, coffee shops, ice cream parlors, lounges, bars, bistros and eateries. You'll find everything from sweet to savory, casual to fine dining and family-friendly to fabulous.

Tropics Ale House, the resort's newest addition, opened in August in the former Buzz's Sand Trap location. The freestanding restaurant and sports bar features 26 different brews on tap, including local beers from across the state. A flavorful pub menu offers exceptionally tasty fare with sliders, ribs and pupu, plus a couple of surprises like colorful salads with fresh berries. Operated by restaurateur Pat Kashani of the popular Tropics concept and Auntie Pasto's franchises in Honolulu, Tropics Ale House

is the latest choice in Waikoloa Beach Resort's field of dreamy possibilities for people who love to eat.

Like a global dine-around, foodies can enjoy European antipasto at Romano's Macaroni Grill, the relaxing indoor-outdoor Merriman's Mediterranean Cafe and creative Dona and Tony's Pizza. Then, off to the Far East for legendary sushi at Sansei Seafood, Steak and Sushi Bar, adventures in noodles at Lemongrass Express and find exotic tastes at Charley's Thai, Imari Japanese Steakhouse and the sumptuous Kirin Chinese Restaurant. A satisfying full American breakfast is served at Kings' Grille in the golf clubhouse, which is also the popular choice for burgers and fries, sandwiches and the chef's lunch specialties.

Thirsty diners take refuge at Lava Lava Beach Club to enjoy the traditional Mai Tai with their toes in the sand or they might keep their shoes on and step out to Roy's. Roy Yamaguchi, one of Hawai'i's signature chefs, takes the concept of farm-to-fork to the next level with our island's bountiful food products. For something different, Three Fat Pigs by Chef Ippy Aiona reinvents the "eat local" concept with a gastropub approach to quality dining.

At the Hilton Waikoloa Village, award-winning Chef Charles Charbonneau recommends Kamuela Provision Company for a delicious taste of Hawai'i Island's best. And at Waikoloa Beach Marriott Resort & Spa, Chef Jayson Kaneko brings his personal culinary culture to the table at Hawai'i Calls.

Ironman, Ultraman and Pizza Man

Bianelli's Gourmet Pizza & Pasta is the winning combination

George Goldstine knows what it takes to compete in triathlons and in business: a lot of hard work, dedication and passion. George, a former triathlete, competed in the Hawaii Ironman World Championship in 1985, 1993 and 1994 and in the Hawaii Ultraman in 1986 and 1993. When George isn't spinning on his bicycle, he's busy tossing pizzas at his Italian restaurant, Bianelli's Gourmet Pizza & Pasta. Originally from Chicago, George has over 40 years of experience in the food and beverage industry. His restaurant, which he's owned and operated in Kailua-Kona since 1989, is what George calls "family style, fine dining"—great

food at an affordable price with friendly service.

Although George no longer competes in triathlons, he still applies his athletic training principles to his food preparation at Bianelli's. He's constantly fine-tuning his recipes to obtain perfection and consistency. George makes all of the pizza and pasta sauces, salad dressings and pizza dough from scratch every day, using the freshest and highest quality ingredients available.

Bianelli's Gourmet Pizza & Pasta is located in the Keauhou Shopping Center at the south end of Alii Drive (not too far from the Ironman race course). Start your meal off with

a crisp salad topped with Bianelli's sweet and tangy house garlic vinaigrette. If you're in the mood for pizza, Bianelli's offers a traditional hand-tossed pizza or their signature version of a deep dish pizza. Pasta lovers can choose from six types of pasta and four types of pasta sauce, including Bianelli's famous Pink Sauce, which is so popular it's sold by the jar. For those with dietary restrictions, Bianelli's has a gluten-free pizza crust, a gluten-free pasta and dairy-free mozzarella cheese.

bianellis.com