



## CHEF AYESHA CURRY

CHEF/CO-OWNER,  
INTERNATIONAL SMOKE,  
SAN FRANCISCO

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@AYESHACURRY @INTERNATIONALSMOKE

WITH MOTHERHOOD AS MY MUSE AND FAITH BY MY SIDE, THOSE MOMENTS OF FAMILY TOGETHER TIME IN THE KITCHEN IS WHERE MY BALANCE BEGINS, WHERE WE CAN ALL JUST BE.

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Ayesha Curry is a New York Times best-selling cookbook author and host stars in The Great American Baking Show shown on ABC and in Ayesha's Home Kitchen on Food Network. She recently launched her meal kit company, Homemade.

Ayesha's much-anticipated eponymous line of cookware and bakeware just launched at retail stores nationwide. Recently, Ayesha was also announced as the newest face of COVERGIRL.

Her International Smoke restaurants, in partnership with Michelin-starred Chef Michael Mina, are located in Waikiki, San Francisco and soon to be Los Angeles. Ayesha lives in the Bay Area with her two daughters, Riley and Ryan, along with her husband Stephen Curry.

### FEATURED DISH

INTERNATIONAL SMOKE TAKEOVER

### FEATURED BEVERAGE

DON JULIO  
THE SOURCE IMPORTS  
DIANE'S BLOODY MARY

GAME DAY ARTIST: CARISSA ROSE @CRISA.ART



## CHEF MICHELLE KARR-UEOKA

CHEF/CO-OWNER,  
MW RESTAURANT, HONOLULU

@MICHELLEKARRUEOKA @MWRESTAURANT  
@ARTIZENBYMW

In October 2013, Karr-Ueoka and husband chef Wade Ueoka opened their first joint venture – MW Restaurant – with a menu focused on Hawai'i Regional Cuisine. Both have traveled around the world, and draw inspiration from their journeys, but none bigger than the melting pot of Hawai'i and its exotic local bounty. Since 2014, she has been a three-time James Beard Award semi-finalist for "Outstanding Pastry Chef."

Chef Michael Mina partnered with Karr-Ueoka on his second Hawai'i restaurant concept, The Street, A Michael Mina Social House. Karr-Ueoka curates the menu for Aloha Ice, one of the 12 food stalls found in The Street, where she puts her local spin on all treats – from shave ice to beignet donuts.

### FEATURED DISH

TROPICAL CREAMSICLE BRÛLÉE  
HAUPIA TAPIOCA, TROPICAL FRUIT,  
LILIKOI SORBET, LILIKOI CUSTARD



## CHEF WADE UEOKA

CHEF/CO-OWNER  
MW RESTAURANT, HONOLULU

@CHEFWADEUEOKA @MWRESTAURANT  
@ARTIZENBYMW

Wade Ueoka was born and raised in Honolulu, and graduated from Mid Pacific School. Wade took his first job as a fry cook at Zippy's. Two years after working at Zippy's, he landed a job as a prep cook at Alan Wong's, and seven years after that, Wade rose to become Chef de Cuisine. Wade possesses a culinary degree from Kapiolani Community College, and notable stages at The French Laundry and Las Vegas' Alex. In October 2013, Chef Wade Ueoka and wife/pastry chef Michelle Karr-Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii Regional Cuisine.

### FEATURED DISH

MISO BUTTER FISH  
WATERCRESS TAEGU SALAD