

MENU

Nova Arts Foundation & The Sheraton Waikiki present

IONAsphere

IONA'S 27th ANNIVERSARY GALA

OCTOBER 7, 2017

SHERATON WAIKIKI HELUMOA POOL

IONA FOUNDER & ARTISTIC DIRECTOR

Cheryl Flaharty

COSTUME DESIGN

Cheryl Flaharty

COSTUME CONSTRUCTION

Dee Laris, Cheryl Flaharty, Linda Iwamoto,
Carlynn Wolfe, Vicenta De La Riva, Rebecca Horne

LIGHTING DESIGN

Eggshell Lighting

MURAL DESIGN AND IMPLEMENTATION

Karen Kiefer
Rebecca Horne, Ginger Royal, Nalani Cleveland

MUSIC - DJ Timo

NOVA ARTS FOUNDATION

BOARD OF DIRECTORS

PRESIDENT: Peggy Murphy

VICE PRESIDENT: Michael North

TREASURER: Judy Bishop

SECRETARY: Luana Kuhns

FUND DEVELOPMENT CHAIR - Sheila O'Keefe

Peter Carlisle, Rai Saint Chu,

Kat Lin-Hurtubise, Travis Knott

A BIG MAHALO

TO ALL OUR

SILENT AUCTION CONTRIBUTORS AND VOLUNTEERS,
SOUTHERN WINES & SPIRITS, EVENT ACCENTS,
AND SAMADHI HAWAII.

SHOOT FOR THE STARS - PASSED CANAPÉS

SPACE MONKEY AND GALACTIC GOOSE COCKTAILS

CRISPY OKI POTATO CANNELLONI

Smoke Salmon, Crème Fraiche, Nalo Chive

AVOCADO ROULADE - VEGETARIAN

Grapefruit, Cucumber Yogurt

STATION #1 - PLUTO

CHILLED DUCK

Foie Gras Chantilly, Cherry Compote, Brioche, Coco Powder

SALMON

Poached in Brown Butter, Lobster Nage, Roasted Corn, Potato
Croquettes

EGGPLANT (VEGETARIAN)

Trice cooked aubergine, Truffle, Miso Carmel, Lemon Gel

STATION #2 - JUPITER

SMOKE KOJI CRÈME TENDERLOIN

Heirloom Carrot, Pickled Red Pearl Onion

LEMON VERBANA SCENTED HAMACHI

Meyer Lemon Pineapple Jam, Cucumber Noodle, Caviar

Chef Matt's Brie with Bread

STATION #3 - SATURN

KEAHOLE LOBSTER

Hearts of palm, kahuku sea asparagus, kalamansi, crème fraiche,
tomato gazpacho

LAMB RACK

Variation of Beans, Eggplant Condiment, Yogurt, Black garlic
miso, served with herb roasted heirloom potatoes

CABBAGE (VEGETARIAN)

Open flam grilled, Sapphire Powder, Nalo Herb Emulsion,

STATION #4 - MARS

LEMON VERBENA SMOKED AHI

Pumpkin bavarois, compress konbu, coconut gelee,
Wailea finger limes

SOUS VIDE PORKLOIN

Red cabbage compote, minted preserved oranges, heirloom
carrots, celery root puree, raspberry gastrique, nasturtium flowers

SHROOM SHROOM (VEGETARIAN)

Garlic lemon herb smoked Portobello, 2 bean cassoulet,
knoa chip germolata

THEMED TABLE SPONSORS

\$10,000 LEVEL OF SUPPORT

THE FREE RADICALS

Peggy Hill & George Carlson

AXIAL TILT AND THE SPACE COWBOYS

Kelly Sanders and The Sheraton Waikiki

\$5,000 LEVEL OF SUPPORT

MAUNA KEA STAR GAZERS UNLIMITED

Halekulani Hotel

ARISTOCATS ALL NIGHT KITTY CASINO

Judy Bishop

ASTRO NAUGHTY'S FULL MOON FOLLIES

Peggy Murphy

ARISTOCATS ALL NIGHT KITTY CASINO

The Cat Woman, The Slaughter Foundation

THE PLANET FORMERLY KNOWN AS PLUTO

Michele and Thomas Sorensen

SPUTNIK'S SPEAK EASY AND CRASH PAD

Debbie Low

Major Tom's Psychedelic Space Walk

Howard Hughes

\$3,500 LEVEL OF SUPPORT

ANDROMEDA'S SUPER CLUSTER COSMIC CIRCUS

Kat Lin-Hurtubise/Gourmet Events

MERCURY'S RETRO BLINGO PARTY

Chrysalis Events Hawaii

MYSTICS FROM MARS

Joan Shapiro

ASTRO CATS AND THE SPACE CHICKS

Pacific Business Specialists

In Loving Memory of Steve Crocker

IONAsphere Cast

BLACK DIAMOND CARPET Rose Wolfe

HIGH PRIESTESS Taimane Gardner

COSMIC RAINBOW FOOL Darren Miller

ANGEL FOUNTAIN Erin Whalen

SILVER FOUNTAIN

Srimati Deviki Goodman-Robinson

SUN AND MOON

Jennifer Stierli, Ryan Sueoka

DOUBLE BUBBLE TROUBLE Allison Vivas

PINK THING Elizabeth Maximin

NIRVANA Michele Poppler

COSMIC CANDY Rebecca McGarvey

3 KARMA ALARMA Theo Steinman

ELECTRIC BLUE BLINKY Nate Lampley

THE DANCING PANDA Chandra Miars

STEAMPUNK Joy Agner

UNIVERSE STILTWALKER Alii Corona

SHANGHAIWAY TO THE STARS

Tazu Arian

RAINBOW BALL Azure Ng

HOOKA Rose Wolfe

AERIAL ANIMALS

Andrea Torres, Marie Takazawa, Yumi Hi,

Aurora Yokota, Chayton Davenport