

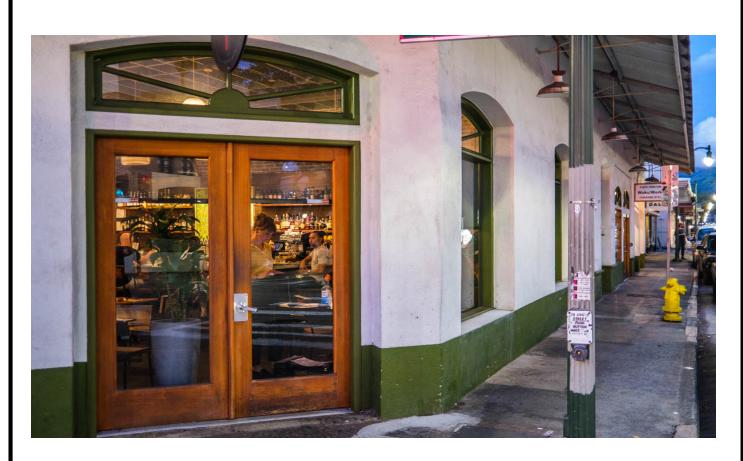
PROGRAM 2022 BUSINESS PROGRAM











Background:

One part Hawai'i and one part Brooklyn. The atmosphere shares a brasserie feel with a laid-back island sensibility—a celebration and homage to all of the favorite things we enjoy eating and drinking. Fête is rooted in the local farm-to-table movement—a place where seasonality and culinary tradition are celebrated in tandem.

Highlights

- Fête has many local partnerships for produce, bread, and other goods (such as coffee and tea). Partnered businesses and are utilized at least twice a month.
- 90% of all produce used is sourced from local farms.
- Food waste is sent to composting at farms like Fearless Monkey and Bear Claw.
- Recyclable and compostable to-go containers compliant with Surfrider Foundation.
- The restaurant uses all LED Lighting.





