



For Immediate Release

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Roy's Lei Day – May 1

Roy's Brings a Traditional Hawaiian Celebration to the Mainland

Tampa, Florida, April 2008 -- **Roy's** brings Hawaiian tradition to the mainland through a celebratory menu and fragrant island flowers when it celebrates **Lei Day** on Thursday, May 1, 2008, at 6:30 p.m.

Lei Day began in 1928, when Hawaiian locals noticed that most leis were being given to visitors, yet they were not adorning themselves with this valued symbol of Hawaiian culture, love and friendship. A traditional Hawaiian festival commemorating the giving and receiving of the lei, **Lei Day** grew in popularity over the years and May 1 was declared an official local holiday. In honor of this special day, each of the eight islands creates a unique lei using its own color and flower.

Guests can experience **Lei Day** at **Roy's** with flower leis and a special island-inspired dinner, created by Roy Yamaguchi and his team of chefs. Specially designed to immerse the guest in the rich tradition and culture of Hawaii, a wine dinner featuring wines from Stags' Leap (menu attached) will be available for \$85 per person; \$60 per person without wine selections (not including tax and gratuity).

Reservations are recommended. For locations or more information, please visit www.roysrestaurant.com.

About Chef Roy Yamaguchi

Roy Yamaguchi is no stranger to helping promote the culinary arts. He is a trustee of the Culinary Institute of America and is regarded as the pioneer who mastered a distinctive style, Hawaiian Fusion® Cuisine, which brought his cooking to the forefront of contemporary gastronomy. Following in the James Beard tradition, Chef Yamaguchi grows and nurtures aspiring chefs as he readies them to make magic in his 35 **Roy's** kitchens around the world. Recently Chef Yamaguchi was seen on "Top Chef" helping to choose America's next culinary celebrity.

(more)

Roy's Lei Day

Add one, Menu

Roy's Lei Day Wine Dinner Menu

\$85 per person; \$60 per person* without wine selections*

First Course

Crispy "Korea Town" Yamaguchi Sushi Roll

Szechuan Pork & Spicy Kimchee

Roy's Classic Hawaiian Martini

Second Course

Kona Kampachi Sous Vide

Olive Oil, White Soy & Shimeji Mushrooms

2006 Stags' Leap Napa Valley Chardonnay

Third Course

Sizzling Sirloin & Edamame Potsticker

Maui Onions, Roasted Garlic, Deglazed with Viognier

2006 Stags' Leap Napa Valley Viognier

Fourth Course

Hawaiian-Style Cioppino & Cabernet

Lobster, Crab & Scallop

2006 Stags' Leap Napa Valley Cabernet Sauvignon

Dessert

Hawaiian-Style Bread Pudding

Hawaiian Sweetbread, Macadamia Nut, Rum Cream

Coffee

**Price excludes tax and gratuity*

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