



For Immediate Release

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Roy's Tribute Dinner ***Final 20th Anniversary Celebration Showcases*** ***Famous Chefs' Menu Honoring Yamaguchi***

Newport Beach, California, October 2008 – Chef Roy Yamaguchi is sharing the excitement of his Honolulu 20th Anniversary Spectacular with his friends on the mainland by hosting **Roy's** Tribute Dinner on Tuesday, November 11 at 6:30 p.m. The five-course dinner features creations by Yamaguchi's most respected colleagues Nobu Matsuhisa, Tetsuya Wakuda, Alan Wong, Gordon Hopkins and Kaethe Krasner, all of whom recently joined him in Honolulu for his anniversary celebration. Wine pairings with each of the courses will be from the impressive portfolio of **Moet Hennessey**. The event will begin with a videotaped message from Yamaguchi and **Roy's** president Mark Running thanking loyal guests, staff and culinary team for their contributions to the success of **Roy's**. Cost of the dinner is \$85 plus tax and gratuity (see attached menu). For your closest participating restaurant, please visit www.roysrestaurant.com.

About **Roy's** 20th Anniversary Celebration

Chefs Nobu Matsuhisa, Tetsuya Wakuda, Alan Wong, and a dozen of the world's most famous chefs recently joined Chef Roy Yamaguchi for a glorious celebration in honor of Roy's 20th anniversary. Filled with amazing cuisine and fond memories, the gala dinner took place at the birthplace of Hawaiian Fusion[®] Cuisine - Honolulu - to commemorate Yamaguchi's 20-year milestone. Throughout 2008, Yamaguchi conducted a nine-city 20th Anniversary Culinary Tour which included Orlando, Los Angeles, Las Vegas, San Francisco, Chicago, Philadelphia, New York, Atlanta and Baltimore. Stops in several Tour cities included the "*Aloha Kitchen Challenge*," a gourmet competition that paired local culinary students with local celebrity chefs. A prestigious panel of local celebrity judges chose the winning team in each location. Student winners won a prestigious internship with the local **Roy's** executive chef.

About Chef Roy Yamaguchi

First introduced in Honolulu in 1988 by Chef Roy Yamaguchi, **Roy's** has become well known throughout the world for its Hawaiian Fusion[®] Cuisine – featuring the freshest local ingredients, European sauces and bold Asian spices with a focus on seafood. He was Hawaii's first recipient of the prestigious James Beard Award. Yamaguchi serves on the Board of Trustees of The Culinary Institute of America (CIA), from which he graduated in 1976. Following in the James Beard tradition, Yamaguchi enjoys nurturing aspiring chef as he readies them to make magic in his kitchens at 37 **Roy's** around the world. He is also on the Board of Directors for Grow for Good, a national initiative dedicated to supporting local farms and encouraging sustainable agriculture. Yamaguchi has published four cookbooks and is working on a fifth.

more

Roy's Tribute Dinner
Add one, menu

Roy's Tribute Dinner
November 11, 2008
6:30 p.m.

First Course
Created by Chef Nobu Matsuhisa

Tuna Sashimi Tempura Roll with Yuzu Rose Sauce
Chandon Rosé

Roy Yamaguchi and Nobu Matsuhisa have been friends for more than 20 years. It is a friendship that can only be described as a true brotherhood born from a shared passion for creating culinary history.

Second Course
Created by Chef Testuya Wakuda

Sea Scallop Salad with Pinot Grigio Grape Seed Vinaigrette
Livio Felluga Pinot Grigio 2007

Having cooked together for the first time almost two decades ago, Chef Wakuda and Chef Yamaguchi were honored to cook together once again for the gala anniversary dinner in Honolulu.

Third Course
Created by Chef Alan Wong

Crispy Pan Seared & Steamed Hawaiian Snapper with Matsutake Chawan Mushi
Casa Lapostolle Cuvée Alexandre Chardonnay 2006

Chefs Wong and Yamaguchi not only call the same Hawaiian island "home," but they also share a collective passion for representing the beauty and bounty of this tropical paradise in their culinary innovations.

Fourth Course
Created by Chef Gordon Hopkins

Guava Grilled Wild Boar Served in its own Jus with Sweet Potato Dressing
Terrazas Reserva Malbec 2006

As the very first employee and original chef of Roy's Hawaii-Kai, Chef Hopkins serves as Roy's Director of Chefs and brings a passion, dedication and deep love to continually creating true Hawaiian Fusion Cuisine.

Fifth Course
Created by Pastry Chef Kaethe Krasner

Warm Peanut Butter Crème Brûlée Chocolate Soufflé
Kona Coffee

Roy's Pastry Chef, Kaethe Krasner, has been creating decadent, sweet creations for Roy's for the past ten years. This latest innovation is an incredibly elegant twist on a Roy's classic.

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