



Roy's®

HAWAIIAN FUSION
CUISINE

MEDIA ADVISORY

WHAT: *Roy's* Island Hop Dinner

Inspired daily by the natural beauty and bounty of Hawaii, Chef/Founder Roy Yamaguchi created *Roy's* Island Hop Dinner to celebrate the culinary riches of the islands.

A popular annual event, Island Hop features chefs from *Roy's* restaurants around the country. They have interpreted the local cooking traditions, techniques, and ingredients of Hawaii's five main islands to create a menu that showcases the brilliance of Hawaiian Fusion® Cuisine. Each of the five courses is paired with its own wine selection.

WHEN: Tuesday, August 7, 2007
6:30 pm

MENU: This Island Hop menu represents five personal interpretations of diverse aspects of the Hawaiian Islands.

Ranch: Percy Oani and Gene Villiatora, Chef Partner and Sous Chef from **Roy's** Flamingo Las Vegas, create the **Pupu Style Honoka'a Spiced Sirloin Steak** as the first course with the Big Island's cattle ranches in mind.

Shell: The second course of **Pan Flashed Hawaiian Abalone & Crab Salad** comes from **Roy's** San Francisco Chef Partner Ty Mahler, who says "nothing captures the taste of the islands like these buttery briny miracles."

Fin: Chef Partner Larry Koucrek of **Roy's** Austin created the **Seared Rare Ono Sashimi, Lobster, Hearts of Palm & Pancetta** for the third course, a creative take on the preparation of Hawaii's most popular fish.

Mixed Plate: The fourth course is **Grilled Venison Chop, Kalbi Pork Belly & Thai Citrus Shrimp**, a fusion of eclectic textures and tastes from Ryan Kelly, Chef Partner at Roy's Sarasota.

Road to Hana: For dessert, **Roy's** Corporate Pastry Chef Noah French presents a **Guava Chiffon Shortcake, Lilikoi and Strawberries**, inspired by the fruit of guava trees found on the landmark drive that connects Maui's most populated and most isolated cities.

COST: \$85 per person
(price excludes tax and gratuity)

WHERE: **Roy's**
Please visit www.roysrestaurant.com for your nearest restaurant.

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