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For Immediate Release

## **Chef Roy Yamaguchi and Culinary Team Celebrate Seventh Anniversary at *Roy's***

**Tampa, Florida, October 2007** – Internationally acclaimed Chef Roy Yamaguchi will host a unique dinner celebration on Thursday, October 11, 2007, in honor of the **Roy's** seventh anniversary. Chef Roy and his culinary team will prepare an exotic five-course dinner paired with fine wines to honor guests for their loyal patronage (see menu on page two).

“We are thrilled to celebrate seven years in the Tampa Bay area,” said Chef Roy Yamaguchi, owner and founder. “As an expression of our gratitude, we are treating our guests to our signature dishes paired with fine wines, all presented with our heart-felt ‘aloha’ service.”

Guests will also enjoy a Hawaiian celebration featuring live ukulele music, hula dancers and a fresh flower lei. The cost for the dinner is \$100 per guest (or \$65 without the wines), plus tax and gratuity. Reservations are available from 5:00 to 9:30 p.m. and can be arranged by calling 813-873-7697.

Founded by internationally acclaimed Chef Roy Yamaguchi, **Roy's** restaurants reflect his personal commitment to serve exciting and innovative Hawaiian Fusion<sup>®</sup> Cuisine of the highest quality in an elegant, yet casual atmosphere. Based on childhood memories of the feelings and flavors of Hawaii, Chef Roy's unique style of cooking combines the freshest local ingredients, bold Asian spices and European sauces, with a focus of fresh seafood. Chef Roy holds the distinction of earning Hawaii's first prestigious James Beard Award. The restaurant is located at 4342 West Boy Scout Boulevard in Tampa. For more information, please visit [www.roysrestaurant.com](http://www.roysrestaurant.com).

**more**

**Roy's** Tampa Seventh Anniversary

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## **Menu**

### **First Course**

Hamachi Poke with Papad & Brulèed Scottish Salmon Mousse with Lotus Root  
Edamame Hummus with Carrot Chip  
*Qupé, Viognier, Ibarra-Young Vineyard, Santa Ynez Valley 2005*

### **Second Course**

Five Spice Roasted Pumpkin Bisque  
Kona Blue Crab, Micro Diced Zucchini & Truffled Parsley  
*Truchard, Roussane, Carneros, Napa Valley 2005*

### **Third Course**

Coconut Rum Poached Hapu'upu'u  
Exotic Mushroom Chawan Mushi & Shiso Scented Green Curry  
*Rombauer Chardonnay, Carneros, Napa Valley 2005*

### **Fourth Course**

Tandoori Rubbed Wild Boar  
Mini Okinawan Baked Potato & Tamarind Poha Berry "Chutney"  
*Veremonte, "Primus", Merlot/ Cabernet/Carmenère, Mendoza, Chile 2004*

### **Dessert**

~ Taste the Sweetness of Hawaii ~  
Hawaiian Vintage Chocolate Flan, Coconut "Bubble" Tea  
& Sugarloaf Pineapple Vanilla Tres Leches  
*Felsina, Vin Santo Chianti Classico, White Dessert Wine, Italy 1997*

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