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**ROY'S CHEF PARTNERS TO PREPARE DINNER AS TRIBUTE TO ROY
YAMAGUCHI AT FAMED JAMES BEARD HOUSE**

New York, May 2007 - All performing artists deserve a great stage. Musicians have Carnegie Hall. Opera singers have the Metropolitan Opera House. Chefs, winemakers and cookbook authors have the James Beard House.

More than 20 dinners, lunches and workshops are held each month at the James Beard House in New York City to showcase culinary artists from around the world, which on May 18 will include six protégés from Chef Roy Yamaguchi's esteemed kitchens.

Five chef partners from **Roy's** restaurants throughout the country will each prepare a course of the tribute dinner for the founding father of Hawaiian Fusion[®] cuisine, Roy Yamaguchi. The evening will begin with an amuse bouche from Corporate Sushi Chef Lorin Watada to prepare guests' palates for the five-course dinner.

Chef Rey Eugenio of **Roy's** Baltimore will be preparing his "poke style" terrine of kampachi, ahi and salmon, paired with Domaine Chandon California sparkling wine for the first course. Atlanta's Chef Partner Mac Lynch will be preparing "Cajun style" pan-fried Hawaiian opakapaka, paired with Dr. Loosen/Chateau Ste. Michelle "Erocia" Riesling; while Chef Partner Kiel Lombardo from Philadelphia, Pennsylvania will be preparing his Casino "Royale" oyster tasting, paired with Whitehaven Sauvignon Blanc. Chef Partner Jim Dangler from New York will prepare Japanese wagyu otoro beef "steak & eggs," served with Etude Pinot Noir. Dessert will be Kahana Haupia coco puffs and Kona coffee, compliments of Corporate Pastry Chef Noah French.

(more)

James Beard Tribute Dinner

Add one

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 34 **Roy's** kitchens around the world. Recently Chef Yamaguchi was seen on "Top Chef" helping to choose America's next culinary celebrity.

James Beard Foundation

The James Beard Foundation mission is to celebrate, preserve, and nurture America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence through awards, scholarships, guest chef events, educational programs, and gourmet dinners. **Roy's** restaurants have participated often in these events and programs in the past, and this year is no different. The historic setting of the James Beard House located in Manhattan serves as the stage for the world's most highly regarded chefs.

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