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For Immediate Release

World Class Chefs Team Up To Celebrate the Fourth Anniversary of *Roy's* Jacksonville Beach Featuring Guest Chefs Matthew Medure and Pom Souvannasoth

Jacksonville Beach, Florida, April 2007 – Internationally acclaimed Chef and **Roy's** Founder/owner Roy Yamaguchi will be joined by several of his protégés and guest chefs from two of the most popular restaurants in the area for a unique dinner celebration on Tuesday, June 12, 2007, in honor of the fourth anniversary of **Roy's** Jacksonville Beach.

Roy's Director of Chefs Gordon Hopkins, Corporate Executive Chef David Abella, and **Roy's** Jacksonville Beach Chef Partner Chris Faurie will prepare unique passed dishes during a reception that begins at 6:00 p.m. Ever the proponent of the fusion of culinary styles, Chef Roy has invited guest chefs Matthew Medure of Medure's and Pom Souvannasoth of Pom's Thai Bistro to contribute some of their deliciously eclectic dishes to the event. Special desserts will be prepared by Corporate Pastry Chef Noah French and **Roy's** Jacksonville Beach's own Pastry Chef Kaethe Krasner.

Along with world-class cuisine and heavenly drinks, guests will enjoy a Polynesian show complete with live music, dancers and fire knife performances. A silent auction will be ongoing throughout the night. This anniversary celebration will be one of the area's finest and largest events of the year, with all proceeds (including the wait staff's tips!) benefiting neglected and abused children in northeast Florida through the Monique Burr Foundation for Children.

Roy's Jacksonville Beach is honored to host such unique and gifted chefs on this milestone occasion. Cost for the dinner is \$100 per guest. Reservations are required and can be arranged by calling Barbara Florio at 904-642-0210 X103.

Founded by internationally acclaimed Chef Roy Yamaguchi, **Roy's** restaurants reflect his personal commitment to serve exciting and innovative Hawaiian Fusion[®] 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, European sauces, with a focus of fresh seafood. Chef Roy holds the distinction of earning Hawaii's first prestigious James Beard Award. For more information about Roy and his restaurants, please visit www.roysrestaurant.com.

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