



Contact: Stephanie L. Amberg
813/282-1225

For Immediate Release

ROY'S to Host James Beard Foundation Celebration Dinner

World-Renowned Chef Roy Yamaguchi Featured on the 2007 Celebrity Chef Tour

Tampa, Florida April 2007 – It was 1993 when Chef Roy Yamaguchi won the prestigious James Beard Award for "Best Pacific Northwest Chef," making him the first Hawaiian chef to be honored by the Beard Foundation. Since that time Chef Yamaguchi has become well known throughout the world for his exciting and innovative Hawaiian Fusion® Cuisine, making him a highly anticipated draw among the nationally acclaimed chefs participating in the 2007 James Beard Celebrity Chef Tour. This annual culinary event brings James Beard Foundation Award winners and other celebrity chefs to private clubs, resorts, and other exclusive venues throughout the United States to create spectacular dining experiences. The tour, that benefits the James Beard Foundation, was created to promote the culinary arts across America by showcasing some of the country's most influential talent.

In commemoration of the 2007 Tour, **Roy's** restaurants across the country will be hosting a special dinner from April 15 – 22, 2007. The dinner will feature a 4-course menu, paired with wines, created especially for the Tour by Chef Yamaguchi. Seating is limited. The cost is \$75; for those choosing not to partake in the wine pairings, the cost is \$55. (See Page 2 for the featured menu and pairings.) For a complete listing of **Roy's** restaurants and phone numbers to make reservations, visit www.roysrestaurants.com.

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. In May of this year, Chef Yamaguchi, along with several chef protégés from the **Roy's** ohana (family, in the Hawaiian language), will be hosted at the house to prepare a special Hawaiian Fusion® dinner.

MORE

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Add one, Menu

A Tasting From The Sea

“Poke Style” Terrine of Kampachi, Ahi & Salmon
Domaine Chandon California Sparkling Wine

“Cajun Style” Pan-Fried Hawaiian Opakapaka
Dr. Loosen/Chateau Ste. Michelle “Erocia” Riesling

From The Land

Japanese Wagyu Otoro Beef, “Steak & Egg”
Etude Pinot Noir

Dessert

Kahana Haupia Coco Puffs
with Kona Coffee