



Contact: Stephanie Amberg  
**Roy's**  
813/282-1225

For Immediate Release

**ROY'S LA JOLLA 6<sup>th</sup> ANNIVERSARY CELEBRATION**  
**Featuring Founder/Chef Owner Roy Yamaguchi and**  
**Special Guest Vintner Jim Clendenen of Au Bon Climat Winery**

**La Jolla, California, March 2007** – Master chef and restaurateur Roy Yamaguchi will join **Roy's** La Jolla Executive Chef Evan Cruz to celebrate the sixth anniversary of his eponymous eatery in La Jolla on Wednesday, March 21st. The evening will include a Prix Fixe menu (see menu on page two) paired with wines presented by special guest Winemaker Jim Clendenen. The dinner will feature Chef Roy's signature Hawaiian Fusion® Cuisine, a delicious synergy of the freshest local ingredients, bold Asian spices and European sauces, with a focus on seafood.

"This will be an incredible night of signature dishes and great wine served with heart-felt "aloha" service by our *ohana* (family)," says Jimmy Plaster, managing partner of **Roy's** La Jolla. "If you love Hawaii, fabulous food or just want to enjoy a special evening, this dinner will be a unique treat." The cost of the dinner is \$90.00 per person, plus tax and gratuity. Reservations are available from 5:00 to 9:30 PM and may be made by calling (858) 455-1616.

Chef Roy is regarded as a culinary pioneer who mastered a distinctive style, which brought his cooking to the forefront of contemporary cuisine. As testimony to his success, there are now 34 **Roy's** restaurants worldwide. Honored early in his career with the prestigious James Beard "Best Pacific Northwest Chef" award, Chef Roy has hosted six seasons of the PBS-TV show, "Hawaii Cooks with Roy Yamaguchi," seen on more than 300 stations in all 50 states and in 60 countries. He was also featured on the Food Network's series, "My Country, My Kitchen" and on Chef Michael Lomonaco's popular cooking program, "Epicurious" on the Travel Channel. Chef Roy has also published four cookbooks with his most recent being the brilliantly illustrated **Roy's Fish & Seafood**. He is a frequent guest chef on the Home Shopping Network where his proprietary line of cookware is showcased. Additional information about Chef Roy Yamaguchi and **Roy's** restaurants can be found at [www.roysrestaurant.com](http://www.roysrestaurant.com). **Roy's** La Jolla is located in the Costa Verde Shopping Center (8670 Genesee Avenue).

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**Roy's** 6<sup>th</sup> Anniversary Celebration  
Add one, Menu

**First Course**

Tasting of Blue Fin Toro  
2005 Au Bon Climat "**Roy's** Private Label" Chardonnay  
Executive Chef Curtis Mar, Roy's Los Angeles

**Second Course**

Clear Chinese Maine Lobster Ravioli, Lobster Coral, Chervil Broken Rice Congee  
2002 Santa Maria Valley "Hildegard" Pinot Blanc  
Executive Chef Evan Cruz, **Roy's** La Jolla

**Third Course**

Tazmanian Trout, Stinging Nettles, Grape Salsa  
2005 Santa Maria "La Bauge Au-dessus" Pinot Noir  
Executive Chef Riko Bartolome, Asia Vous

**Fourth Course**

Kobe Beef, Dungeness Crab, Curry Froth & Hawaiian Gremolata  
2004 Santa Maria Valley "Knox Alexander" Pinot Noir  
Chef / Founder Roy Yamaguchi, **Roy's** Restaurants

**Fifth Course**

Trio of Desserts  
2005 Late Harvest "One Hand Clapping" Pinot Blanc

***"Mahalo nui loa na ho'olaule'a me la kua"***  
**(Thank you for celebrating with us.)**