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For Immediate Release

## **Roy's South African Winelands Dinner Precedes Roy's Personal Wine & Safari Tour**

**February 28, 2006** – To commemorate Chef Roy Yamaguchi's upcoming South African tour, Roy's will host a South African Winelands dinner on Tuesday, March 7th, at 6:30 p.m. The five course menu will pair world-class wines from various South African vintners with Roy's renowned and innovative Hawaiian Fusion® cuisine. The cost for this special evening is \$85 per person, excluding tax and gratuity.

Each course has been created by a member of Yamaguchi's "Dream Team" which includes chef partners from Chicago, Las Vegas, Newport Beach and Tampa. Corporate pastry chef Noah French has also contributed to the fun dining extravaganza (menu follows). Much of the success of Roy's is credited to Yamaguchi's ability to inspire talented, young chefs who show great promise and a passion for his Hawaiian Fusion® cuisine.

First introduced in Honolulu by James Beard award winner Chef Roy Yamaguchi, Roy's has become well known throughout the world for its Hawaiian Fusion® cuisine – featuring the freshest local ingredients, European sauces and bold Asian spices with a focus on seafood. Among his many honors, Yamaguchi was most recently recognized among the 100 Honolulu residents who contributed significantly to the city, its life, and culture over the last century at the Honolulu 100 Centennial celebration.

Additional information about Chef Yamaguchi and Roy's restaurants, please visit [www.roysrestaurants.com](http://www.roysrestaurants.com).

**About the Safari:** Chef Roy Yamaguchi will take a small group to South Africa from August 27th through September 4th on a Winelands Tour and Safari in conjunction with Admiral Travel Gallery. South Africa produces superb wine, and the trip is designed to explore fine regional varietals, as well as South African cuisine, and includes a four day safari in Singita with one of Africa's most knowledgeable tour-guides. A highlight of the trip will be a private dinner with Yamaguchi during a stay at a five star waterfront hotel in Cape Town. To enter to win a South African Winelands Tour & Safari with Roy Yamaguchi in conjunction with Admiral Travel Gallery and for a complete set of rules, visit [www.roysrestaurant.com/safarisweepstakes](http://www.roysrestaurant.com/safarisweepstakes).

**South African Winelands Dinner**

Tuesday, March 7th, 6:30 PM  
\$85 per person (excluding tax & gratuity)

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**aperitif**

Pearly Bay "Celebration" Sparkling Wine

**pupus**

Coconut Poached Lobster with Lemongrass Shrimp  
Spaetzle & Vanilla Bean Reduction  
Boschendal "Grand Cuvee" Sauvignon Blanc  
chef partner Tom Hope of Roy's Chicago

**first course**

Crab, Baby Beets, Mizuna Salad & Wasabi  
KWV Pinotage  
chef partner Ryan Leto of Roy's Las Vegas

**second course**

Pan Seared Opakapaka, Red Chili Flan, Swiss Chard & Golden Ginger Vinaigrette  
Cathedral Cellar Shiraz  
chef partner Rand Packer of Roy's Tampa

**third course**

Short Ribs of Beef, Alii Mushrooms, Artichoke, Baby Corn & Truffled Mac-n-Cheese  
Roodeberg Cabernet Sauvignon  
chef partner Chris Garnier of Roy's Newport Beach

**dessert**

Amarula-Milk Chocolate Panna Cotta  
Pineau de Laborie Dessert Wine  
Roy's executive pastry chef Noah French