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For Immediate Release

## **Roy's Island Hop Celebrates Flavors of Hawaii Dinner Reflects Aloha Spirit with Courses Inspired by the Bounty of the Islands**

**July 1, 2006** – Roy's is offering its guests a tour of the Hawaiian Islands – all without leaving home. The second annual Island Hop Wine Dinner is a feast of flavors indigenous to each island – from ti leaves and passion fruit to kumquats and galangal. Each dish of the five-course meal represents one of Hawaii's five islands and is perfectly matched with a unique wine selection. This trip for the tastebuds is scheduled for Tuesday, August 15, at 6:30 pm. The cost is \$85.00 per person, excluding tax and gratuity.

To reflect the essence of every island, each dish was created by a chef in the Roy's family with a personal connection to that island. Formerly of Roy's Kahana, Maui, Chef Partner Tom Voss (Roy's Woodland Hills), created the pupus – Ma "Ona Loa" Dancing Prawn Tempura. Chef Partner Mako Segawa (Roy's Desert Ridge), found inspiration from his time at Roy's Poipu, Kauai for the first course of Kauai Cherve and Smoked Swordfish Tortellini with Pohole. Corporate Sushi Chef Lorin Watada, a former resident of Honolulu, fashioned the second course of Ti Leaf Steamed Hawaiian Onaga; and Sous Chef Issac Bancaco (Roy's Los Angeles) a former resident of Kihei, Maui created the third course of Pulehu Style "Pipi Kaula." For dessert, Pastry Chef Kaethe Krasner (Roy's Jacksonville Beach) formerly of Roy's Kahana, Maui presents a "New Style" Molokai Sweet Potato Pie.

Roy Yamaguchi is regarded as the founder of a distinctive style known as Hawaiian Fusion Cuisine, which brought his cooking to the forefront of contemporary gastronomy. Honored early in his career with the prestigious James Beard "Best Pacific Northwest Chef" award, Yamaguchi 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. Yamaguchi has also published three cookbooks, Roy's: Feasts from Hawaii; Hawaii Cooks and Fish and Seafood: Recipes from the Pacific Rim. Additional information about Chef Roy Yamaguchi and Roy's restaurants can be found at [www.roysrestaurant.com](http://www.roysrestaurant.com).