



News Release FOR IMMEDIATE RELEASE

Contacts:

Caron Sjöberg, APR, CPRC
Ideaworks
(850) 434-9095 • carons@ideaworksusa.com

Brooke Fleming
Visit Pensacola
(850) 434-1234 • bffleming@visitpensacola.com

Pensacola Chefs Bring Fresh, Local Flavor to NYC for Fourth Consecutive James Beard House Dinner

Pensacola Bay white scampi, Gulf snapper, Apalachicola scallops among menu items reflecting Florida Gulf Coast influences

PENSACOLA, Fla. (Aug 15, 2014) – Five of the [Pensacola Bay Area](#)'s finest chefs are returning to New York City's acclaimed James Beard House for the fourth consecutive year to host a dinner showcasing the destination's signature culinary offerings.

The anticipated event – titled, “**Southern Inspired: Fresh from Florida’s Gulf Coast**” – will be hosted by [Visit Pensacola](#) on Oct. 1. The menu, presented by the [Pensacola Celebrity Chefs](#), will fuse modern Southern cuisine with each chef's own artistic touch and features locally-harvested produce and seafood.

“To have been invited to the [James Beard House](#) for an unprecedented fourth year is a tremendous honor, as is having the opportunity to represent the rich history and culture of the Pensacola Bay Area and of Florida through culinary exploration,” Chef Gus Silivos said.

Along Northwest Florida's Gulf Coast, culture and history blend to create a distinct local flavor. In the Pensacola Bay Area, Southern traditions and a 450-year history influenced by five flags (Spain, France, England, the Confederacy and the United States) combine with the freshest seafood and locally-harvested produce to create an extraordinary culinary experience.

At the James Beard House, the Pensacola Celebrity Chefs **Dan Dunn** of H2O at the Hilton Pensacola Beach Gulf Front, **Irv Miller** of Jackson's Steakhouse, **Jim Shirley** of the Fish House, **Gus Silivos** of Nancy's Haute Affairs and **Frank Taylor** of Global Grill will present five distinctive courses celebrating these influences.

House-smoked oyster sumac, seared Gulf snapper with pineapple sage pesto, Pensacola Bay white scampi, salt and pepper Apalachicola scallops and Baldwin County-raised grass-fed beef are among the dishes to be served by the reputable chefs.

Dessert, prepared collaboratively by the five chefs, is the unforgettable “Bushwacker Two-Way,” featuring the signature beverage *Bushwacker*—a creamy, delicious rum drink made with cream of

coconut, Kahlua® coffee liqueur, crème de cacao, half-and-half and vanilla ice cream—paired with a tres leches cake that is topped off with toffee glass and coconut whip.

The evening's wine pairings include Castelo de Pedregosa Reserva Clos Cava 2011, Paul Cluver Gewurztraminer 2012, Bodegas La Cana Albarino 2013, Mer Soleil Unoaked Chardonnay Silver 2012, DeLoach Vineyards OFS Pinot Noir 2010 and Jean-Luc Colombo 'Les Fees Brunes' Syrah Crozes-Hermitage 2011.

The James Beard Foundation was established in 1986 in honor of James Beard, a cookbook author, teacher and father of American gastronomy. Beard's Greenwich Village townhouse showcases the industry's finest chefs at nightly dining events. The Oct. 1 event will be the Pensacola Celebrity Chefs' fourth consecutive James Beard House dinner.

To learn more about the Pensacola Bay Area's culinary offerings, as well as history, attractions and year-round festivals and events, go to www.VisitPensacola.com, or call (800) 874-1234 to request a complimentary Visitor Guide.

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About Visit Pensacola

Visit Pensacola is the Pensacola Bay Area's Convention and Visitors Bureau, focused on promoting the Pensacola Bay Area as a premier travel destination. For more information or to request a complimentary Visitor Guide, contact Visit Pensacola at (850) 434-1234 or (800) 874-1234 toll-free or go to www.VisitPensacola.com. You can also stay informed of Pensacola Bay Area happenings through www.Facebook.com/VisitPensacola.

About Pensacola Celebrity Chefs

Visit Pensacola created the Pensacola Celebrity Chefs initiative in 2008 to highlight the Pensacola Bay Area's unique culinary offerings. In 2009, during the city's 450th anniversary, the chefs cooked for King Juan Carlos and Queen Sofia of Spain during a banquet of 500 guests. They have previously hosted seven sold-out events, including three James Beard House dinners in June 2011, March 2012 and March 2013, which were featured on MSNBC's "Morning Joe." For more information, visit www.PensacolaCelebrityChefs.com.