

FOR IMMEDIATE RELEASE

**UCF Rosen College Students Invite You to the
“Distinguished Chefs Series”
“Crystal Garden”- Thursday, Oct. 16, 2008, 5 to 8 p.m.**

ORLANDO, Oct. 1, 2008 – Following the recent success of “The Citrus,” restaurant management students at the University of Central Florida’s Rosen College of Hospitality Management are gearing up for their second one-night restaurant, **Crystal Garden**. Under the guidance of Vivian Ray, a certified executive chef, select junior and senior students are developing unique dining experiences from the ground up as part of this fall’s Distinguished Chefs Series.

The public is invited to experience **Crystal Garden**, the second of five unique dining events conceptualized entirely by students, **from 5 to 8 p.m. Thursday, Oct. 16**. The four-course seated dinner features a delectable selection of Polynesian appetizers, entrees and desserts. The menu includes Vichyssoise, Ahi Poke, Vegetable Spring Rolls, Pink Grapefruit Sorbet, Polynesian Salad with Curry Dressing, Classic Caesar Salad, Roast Pork with Mango & Papaya Relish and Glazed Sweet Potatoes, Grilled Mahi with Coconut Lime Rice and Mango-Black Bean Salsa, Braised Beef Short Ribs with Sautéed Collard Greens, Grilled Guava Glazed Chicken with Stir Fried Rice, Vegetarian/Vegan Mango Pasta Salad, Ginger Crème Brulee with Passion Fruit “Caviar”, Coconut Cream Pie with Pineapple Rum Sauce.

Distinguished professional chef, Michael Leon Hanyok, is assisting the students with **Crystal Garden**. The 27-year-old associate chef and closing supervisor from Fleming’s Prime Steakhouse and Wine Bar in Winter Park, is working with the students to perfect each recipe. “I am passionate about cooking,” states Hanyok, “and I love volunteering my time in the kitchen for the prosperity of the students.”

Crystal Garden student managers are also raving about the experience. Zack Cadle, back of house manager states, “**Crystal Garden** combines classic Polynesian technique and Pacific Island flavors in a unique setting. Cooking in the islands is about bringing people together in celebration. In this restaurant we bring you to celebrate the Polynesian way, with good food and a relaxed environment.” His front of house managerial counterpart, Nadia Johnson adds, “Vivian Ray has given us the most extraordinary opportunity to live out a dream, to fulfill our creative desires and allow us a medium to display that creativity. The result of that gift is our **Crystal Garden**, which we are proud to present from our Distinguished Chefs.”

Crystal Garden will be held for one night only in the Rosen College’s Disney Dining Room located at 9907 Universal Blvd. in Orlando. Tickets are \$15 per person. Please RSVP by calling (407) 903-8151 by Monday, Oct. 13. Space is limited.

The remaining dinners are scheduled for Nov. 6, Nov. 20 and Dec. 2. Please RSVP to (407) 903-8151 by the Monday before each event.

About the College

Located in the heart of the tourism and hospitality industry, Orlando, the Rosen College of Hospitality Management is dedicated to the values of professionalism, leadership and service. The mission of the Rosen College of Hospitality Management is to develop future generations of global hospitality and tourism leaders representing all industry segments in the hospitality capital of the world, through innovative academic programs, cutting edge research and strong industry and community partnerships.

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