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**GREAT PERFORMANCES AND DIZZY'S CLUB COCA-COLA WELCOME
JAMES BEARD HOUSE GUEST CHEF**

**Tory McPhail, Executive Chef of Commander's Palace in New Orleans,
Presents Haute Creole Menu**

New York, New York (October 17, 2008)—Great Performances, New York City's top catering and events company, salutes the bold cuisine of New Orleans by welcoming Tory McPhail, Executive Chef of Commander's Palace, as he presents a customized menu on **Tuesday, October 28, 2008** at Dizzy's Club *Coca-Cola* at Jazz at Lincoln Center. Chef McPhail joins the ranks of top chefs who have participated in Great Performances' program with the James Beard Foundation to bring fresh culinary talent to their cafés. Guests will have the opportunity to immerse themselves in a southern style evening featuring McPhail's traditional Haute Creole fare.

Showcasing complex southern flavors in a venue that has played host to some of the world's best jazz musicians, the menu choices blend with the soulful music to create a memorable experience. Chef McPhail combines time-honored New Orleans classic recipes with his own unique flavors. Menu items include: *Speckled Belly Goose and Foie Gras Gumbo, Mushroom Crusted Venison, Bananas Foster "Smores," Tuilles and Marshmallow "Lollipops."* In his New Orleans kitchen, Chef McPhail draws inspiration from local southern ingredients, allowing him and Commander's Palace to remain on the forefront of the local food revolution.

"It is a natural fit to feature Chef McPhail at Dizzy's Club *Coca-Cola*" said Liz Neumark, Founder and CEO of Great Performances. "The Southern flare in the menu and music will play off of each other in a delicious way."

Guests will be treated to a traditional jazz set at 7:30PM by the Victor Goines Quintet with Wycliffe Gordon, Reggie Thomas, Carlos Henriquez and Terreon Gully. Chef McPhail will also present a similar Haute Creole dinner menu at New York City's famed James Beard House on Wednesday, October 29, 2008.

Dizzy's Club Coca-Cola is located at Frederick P. Rose Hall at Jazz at Lincoln Center (Broadway at 60th Street, 5th Floor) in New York City. For more information, reservations or performance schedule, please visit <http://www.jalc.org/DCCC/index.asp>.

Great Performances brings consummate culinary skill and originality to the table. The company, founded in 1979 by Liz Neumark, is an acknowledged leader in the high-profile events arena and is the first caterer in the country to own and operate an organic farm as a year-round resource for locally grown produce. In addition to the company's embrace of sustainable agriculture, Great Performances has carved a niche as the foodservice partner to some of the city's most prestigious cultural institutions, including Jazz at Lincoln Center, the Brooklyn Academy of Music and Sotheby's. The company signed a 25-year lease in 2007 to reopen and operate the Grand Ballroom at the Plaza Hotel, as well as a new floor of meeting spaces. Great Performances currently has five establishments on its restaurant roster. For more information on Great Performances and Katchkie Farm, visit www.greatperformances.com, www.katchkiefarm.com, or call (212) 727-2424.

Dizzy's Club Coca-Cola, one of the three main performance venues located at Frederick P. Rose Hall, Home of Jazz at Lincoln Center, produces world-class jazz performances nightly and welcomes locals and visitors alike to enjoy the city's best music, food and libations. Set against a glittering backdrop with spectacular views of Central Park, the intimate 140-seat jazz club provides a hip environment for performance, education and other special events. In addition to the featured headliners Tuesday through Sunday nights, Dizzy's Club Coca-Cola, features Monday UPSTARTS!, a program which provides performance opportunities for jazz bands from local colleges including The Juilliard School, Manhattan School of Music, New School and Queens College. Dizzy's Club Coca-Cola also includes dinner, dessert and a late night menu by New York culinary creators Great Performances and Spoonbread Inc. The menu reflects the diversity of jazz and the regions that epitomize the art form. The club, which is named in honor of jazz legend John Birks "Dizzy" Gillespie and made possible by a leadership gift from The Coca-Cola Company provides a warm and inviting experience for guests. Great Performances is the exclusive caterer at Jazz at Lincoln Center and collaborated with Spoonbread Inc. to create recipes for the Dizzy's Club Coca-Cola menu as well as cocktail selections, offering down-home flavors with New York flair. Dizzy's Club Coca-Cola is part of Jazz at Lincoln Center's performance and education programming that spans 3,000 productions each season of jazz for all ages. Dizzy's Club Coca-Cola has been voted by Zagat, "Excellent" New York – Nightlife for 2007/08 and 2008/09. For more information, visit www.jalc.org.

Chef Tory McPhail, a 2002 James Beard Rising Star Chef nominee, began his career at Commander's Palace in 1993 under the supervision of legendary chef Jamie Shannon. McPhail worked his way through all 12 stations of the kitchen, honing his craft and making a positive impression on Chef Shannon. In search of "as much experience possible, as quickly as possible", McPhail then completed a series of stints at The Breakers Hotel in Palm Beach, Fla.; the Michelin one-star L'Escargot in London and its sister restaurant, the Michelin two-star Picasso Room; the Caribbean/Creole intensive Mongoose Restaurant in the U.S. Virgin Islands; and the former Commander's Palace in Las Vegas. Since his 2002 appointment as executive chef, McPhail has appeared on The Food Network eight times and co-hosted the Turner South TV series, "Off the Menu". McPhail also travels the country as a spokesperson for sustainable, regional food from Louisiana.

Commander's Palace has amassed numerous awards, among them the James Beard Foundation Lifetime Outstanding Restaurant Award, Lifetime Service Award and Who's Who of Food and Beverage Award; appointment to the Nation's Restaurant News Fine Dining Hall of Fame; the Restaurants & Institutions

Magazine Lifetime Ivy Award; the Nicholls University Lifetime Achievement Award; and many others, including awards from GQ; Food & Wine; Wine Spectator; Southern Living and Gourmet magazines. It's easy to see why "The City That Never Stops Eating" hasn't stopped eating at Commander's Palace for 128 years.

The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit www.jamesbeard.org.

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