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James Beard Guest Chef Shawn Cirkiel Brings Texan Flare to Dizzy's Club *Coca-Cola*

GREAT PERFORMANCES to Sponsor Cirkiel's New York Debut

New York, New York (February 19, 2009)— On Friday, February 27, James Beard guest chef Shawn Cirkiel will introduce his spicy Texan menu to Dizzy's Club *Coca-Cola*, the intimate jazz club and restaurant of Jazz at Lincoln Center operated by Great Performances, New York City's top catering and event-planning company.

Cirkiel, who's Austin-based restaurant Parkside was named as one of this year's best places to eat in Texas by *Texas Monthly*, makes his New York culinary debut through Great Performances' partnership with the James Beard Foundation which enables noted chefs to showcase their cooking at Great Performances' cafes. Chef Cirkiel kicks off his three-day menu with an opening dinner on Friday, February 27th at Dizzy's Club *Coca-Cola* beginning at 6 PM. The prix fixe dinner will cost \$35 and will run through Sunday, March 1st.

The chef's three-course menu is listed below with the following a la carte prices:

Appetizer: Parkside Classic Ceviche, \$11

Entrée: Braised Short Ribs served with Polenta and Poached Apples, \$24

Dessert: Doughnut Holes with Brandy Cream, Apple Butter and Butterscotch, \$10

Chef Cirkiel's expertise in Texan cooking is a perfect addition to Dizzy's Club *Coca-Cola*'s menu of Cajun flavors and Southern soul food. Cirkiel's impressive resume includes restaurants such as Domaine Chandon, Uchi, the Sedona Rouge Spa and Resort, Café

Boulud, Restaurant 22, his 5 star Austin restaurant, Jean Luc's Bistro, and his very own Parkside. After studying at the Culinary Institute of America, Cirkiel has been featured in distinguished publications such as *Southwest Airlines Magazine*, *Bon Appetit*, *USA Today*, as well as the *Austin American Statesmen*. Cirkiel is a two-time participant in the James Beard Foundation's Guest Chef Program.

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 in the intimate 140-seat club. In addition to nightly shows, every Monday night the UPSTARTS! program 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* features dinner, dessert and late night menus by Great Performances, the exclusive caterer at Jazz at Lincoln Center, and Spoonbread Inc. The Club is named in honor of jazz legend John Birks "Dizzy" Gillespie and made possible by a leadership gift from The Coca-Cola Company. Jazz at Lincoln Center is dedicated to inspiring and growing audiences for jazz. Under the leadership of Artistic Director Wynton Marsalis Jazz at Lincoln Center will produce nearly 3,000 events during its 2008-09 Season in its home in New York City, Frederick P. Rose Hall, and around the world. Please visit our website at www.jalc.org.

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. For more information on Great Performances and Katchkie Farm, visit www.greatperformances.com, www.katchkiefarm.com, or call (212) 727-2424.

James Beard Foundation

The James Beard Foundation is a not-for-profit 501(c)(3) organization dedicated to preserving, nurturing, and celebrating America's culinary heritage. The Foundation provides scholarships and educational opportunities to culinary students, serves as a resource center for those in the food industry, offers members and the public the opportunity to enjoy the talents of emerging and established chefs, winemakers,

cookbook authors, and purveyors, and honors professionals in the food and beverage industry for their achievements with the annual James Beard Foundation Awards. For more information, please visit www.jamesbeard.org.