



FOR IMMEDIATE RELEASE

Contact: Cindy Mackey 757.754.4553

cindy@thinkotto.com

IF STARS SHOW UP, THEY WILL DINE WELL
Kingston Plantation Chef cooks up feast for Golden Globes

MYRTLE BEACH, SC – (January 2008) – Want to know what to feed 850 movie stars? Just ask Peter Gennaro, executive chef at Kingston Plantation. For the last few years and again in 2008, Gennaro will join the chefs at the Beverly Hilton to prepare the lavish spread for the Golden Globes Awards on January 13.

“I used to work for a resort in Santa Barbara,” says Gennaro. “I made friends with Suki Sugiura, the executive chef at the Beverly Hilton. He’s been a mentor to me so it’s fun to get together and cook for this really special event.”

In addition to Gennaro, the Beverly Hilton brings in top students from area culinary schools to assist with the massive feast. The kitchen team starts work on Friday to prepare the culinary treats for the Sunday afternoon meal.

This year, the menu includes organic garden salad with crisp apricot dill goat cheese in phyllo and vermicelli crusted avocado on poached pear with a maple syrup apple cider vinaigrette. That’s just the salad course, which follows handmade hors d’oeuvres. The main entrées are grilled beef tenderloin with lotus fritto and sautéed Asian herbed Chilean sea bass with a ginger sherry yuzu pepper sauce. Side dishes include sautéed simeji mushroom, young bok choy, jicama and onion potato croquette.

“It is clear that Chef Sugiura has a strong Asian influence,” says Gennaro.

For many the highlight will be dessert, a golden chocolate globe with an organic yogurt pistachio orange mouse.

The Golden Globe Awards are the Hollywood Foreign Press Association’s awards for motion pictures and television programs. The awards have been in existence since 1944 and have been held at the Beverly Hilton for more than 35 years.

Chef Gennaro joined Kingston Plantation six months ago after working as the executive chef at Fess Parker’s Doubletree Resort in Santa Barbara. He has more than 25 years of culinary experience including positions at Tenaya Lodge at Yosemite, the Hotel Del Coronado in San Diego, La Costa Resort & Spa, Fairbanks Ranch in Del Mar, The Ritz Carlton Laguna Niguel and the Marina Beach Hotel. He began his career as a chef’s apprentice at the Las Vegas Hilton. Gennaro graduated from the University of Nevada-Las Vegas with a bachelor’s degree in hotel and restaurant management. He is an active member of the Chefs de Cuisine Association and the James Beard Foundation.

###