



FOR IMMEDIATE RELEASE  
May 21, 2010

**Contact:**

Stacey Norwood  
Norwizzle, LLC  
Stacey@norwizzled.com  
205.420.1739

## **Monmouth Plantation Executive Chef Scott Varnedoe Invited To James Beard House**

Award-winning Chef Scott Varnedoe will prepare an Antebellum Luxury Dinner on Wednesday, July 28, 2010, at the historic James Beard House in New York City. Chef Varnedoe has prepared a five-course tasting menu for the event in his signature "Upscale Down-South" culinary style. It is Chef Varnedoe's first invitation to man the famous kitchen in the house named for the late culinary master, James Beard. Considered one of the most influential culinary lights in American history, Beard was crowned the "Dean of American Cookery" in 1954 by the *New York Times* and influenced countless chefs throughout his stellar career.

Chef Varnedoe's Beard House debut commences on Wednesday, July 28 at 7 p.m. He will begin the dinner with a trio of succulent hors d'oeuvres, including Mini Crawfish and Smoked Gouda Grilled Cheese Sandwiches, Rabbit, Foie Gras and Wild Mushroom Sliders, and Mini Oyster BLTs. The seated tasting menu will be served at 8 p.m., and the dinner concludes at 10 p.m. with White Chocolate Bread Pudding with Bananas Foster Whipped Praline Cream, Cinnamon Brown Butter Powder, Bruléed Bananas, Pecan Tuile, and Mint Gelee.

All proceeds from the event will directly fund The James Beard Foundation, a national not-for-profit organization dedicated to furthering the practice, preservation, and appreciation of the culinary arts in America. The Foundation's outreach includes sponsorship of various programs, such as educational workshops, culinary scholarships and seminars.

Chef Varnedoe considers this invitation a defining moment in his career. "It's just such an enormous honor to be invited. I'll have the opportunity to cook on the same stoves as some of the finest chefs not only in this country, but in the entire world," he says. "To cook in that kitchen is every American chef's dream, and I'm humbled to be asked."

Raised in Baton Rouge, Louisiana, it was Scott's parents, both accomplished cooks, who first introduced him to the kitchen arts. Among other influences, he lists his brother Todd, chef-owner of *Le Bouche Creole* in Cornwall, England, and renowned Chef John Folse, who served as one of Scott's first professional mentors at White Oak Plantation in Baton Rouge.

As a competitive chef, Scott has won numerous awards, including Best of Show in 2008 and 2009 Acadiana Culinary Classic of Lafayette; 2008 Baton Rouge Culinary Classic (Bronze - Pork); 2008 and 2007 Natchez Food and Wine Festival Chef's Showcase (1st Place and People's Choice); and the 2007 Baton Rouge Culinary Classic (Silver - Poultry, Soup, and Louisiana Nouvelle Bronze - Seafood). He has also been tapped by *Bon Appetit* magazine as one of the top five chefs in New Orleans.

Since taking the helm of 1818 Restaurant at Monmouth Plantation in 2009, Scott has revamped the dinner menu, added daily casual dining options, a weekly Plantation Sunday Brunch, and a seasonal Chef's Table Menu.

"This is such an exciting opportunity for Monmouth as well as for Scott, and we are all so honored by the invitation," says Lani Riches, who co-owns Monmouth with her husband, Ronnie Riches.

###