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“Jackson's Steakhouse Receives Honors at WSRE's 20th Annual Wine & Food Classic”

Pensacola, Fla. – On Sunday, October 19, 2008, WSRE held its signature fundraising event, “Taste, Toast and Tour the World,” celebrating the 20th year of the annual Wine & Food Classic. Each year, the community looks forward to this stellar celebration with great anticipation, for it is always a treat! This year's event was no exception.

To celebrate the international theme “Taste, Toast and Tour the World,” the Civic Center was transformed into five countries: Australia, Italy, France, Spain and the United States, each represented by area restaurants in a celebration of fine cuisine, wine and décor.

Jackson's Steakhouse, under the leadership of Chef Irv Miller and General Manager Barry Phillips, took home two of the distinct honors presented Sunday evening with their interpretations of French cuisine and décor.

Chef Miller was recognized by Chef Jacques Pépin, the judge for this year's event, as the top winner for his presentation of French cuisine. Each participating chef could enter up to three dishes for the award. Chef Miller entered only one item, in the entrée category—a balsamic-glazed, pistachio-crusting lamb loin with butternut squash goat cheese pudding that was the winning presentation.

Miller has respected Jacques Pépin for many years as an incredibly outstanding chef. Saturday night, prior to the event, Chef Miller, along with Chef Jim Shirley of the Fish House and Chef Dan Dunn of H20, had the rare opportunity to cook for Pépin, wherein they all had the opportunity to talk of food passions, culinary ideas and secrets of the trade. To win this prestigious award, after getting to spend the time with Chef Pepin, made the win even sweeter.

Barry Phillips took the French theme to the very top with his 30-foot, handcrafted, fully lit Eiffel Tower. A mini flower market, along with fresh breads and Parisian music, completed the look and feel of a French bistro. The grand touch to the booth decor was the two Parisian burlesque girls welcoming guests to sample Chef Miller's creations. Phillips was overwhelmed with the honor to not only participate in the event but to create such a fantastic venue for it.

Jackson's Steakhouse is a proud participant of WSRE's annual event, which raises much-needed funds to continue the wonderful offerings of public television programming.

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