

Aura - Indulge in Color

Gourmet Dinner is First to Be Held in New Paul College Building

Thursday, September 26, 2013

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Chef Matt Louis, owner of the modern American tapas restaurant Moxy in Portsmouth, is the guest executive chef for Aura.

The University of New Hampshire will host its “Aura - Indulge in Color” Gourmet Dinner this October, the first UNH gourmet dinner to be held in the new Peter T. Paul College of Business and Economics building.

Hosted by the Advanced Food and Beverage class in the Department of Hospitality Management, the six-course dinner will be held at 5 p.m. Friday Oct. 4, 2013, and Saturday, Oct. 5, 2013, at the Peter T. Paul College of Business and Economics on Garrison Avenue.

“Aura will be a fine dining experience that awakens the emotions through a combination of color and cuisine. The inspiration for our dinner comes from exquisite dishes that evoke a variety of moods through a spectrum of colors. Our vivid dishes will be of local, fresh fare that is of the highest quality. The ambiance and musical tones revealed on this evening will complement the guests’ overall experience as they dine,” said Hannah Lazarovich, marketing director for Aura.

Chef Matt Louis, owner of the modern American tapas restaurant Moxy in Portsmouth, is the guest executive chef for Aura. After earning a degree at the Culinary Institute of America, Louis was a chef at restaurants in New York, California, and New Hampshire, including Café Boulud, Torrisi Italian Specialties, The French Laundry and The Wentworth by the Sea Hotel.

“I am honored to have the opportunity to work with such a fine group of aspiring professionals for their gourmet dinner, Aura. Being surrounded by such a talented and motivated group only inspires me to continue my own learning and knowledge. I feel that I am going to learn as much from the group as they will learn from me and am excited to do so,” Louis said.



Tickets for the dinner are \$60 per person and may be [purchased online](#). The UNH Department of Hospitality Management combines business fundamentals with a curriculum geared toward the service industry. Along with typical class lectures, hands-on education is an integral part of

the academic experience in the department. The department also offers an EcoGastronomy program, which complements UNH’s strengths in sustainable agriculture, hospitality management and nutrition which assists in fulfilling a unique academic program emphasizing the international and experiential knowledge that connects all three fields.

[Learn more about the Department of Hospitality Management >>](#)

[Learn more about the Peter T. Paul College of Business and Economics >>](#)

Originally published by:
UNH Today

- WRITTEN BY:
[Staff writer](#) | Communications and Public Affairs



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