



If You Missed The First UNH Gourmet Dinners, Your Ship Has Come In

Enjoy Fare Of Mediterranean Ports Of Call April 21 And 22

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DURHAM, N.H. -- Those who missed the tantalizing Gourmet Dinners served by University of New Hampshire hospitality students last month have a second chance to whet their palates as the students serve up cuisine from "Mediterranean Ports of Call" April 21 and 22.

The seven-course dinner is an essential component of the curriculum at the nation's second-oldest hospitality management program and tests the students' classroom and on-the-job knowledge and skills. In March the Department of Hospitality Management at the Whittemore School of Business and Economics brought back the department's capstone course after a seven-year hiatus. The event concluded with the presentation of the UNH's first Hotelier of the Year Award to Thomas Walsh, founder of Ocean Properties.

The Gourmet Dinners Friday, April 21, and Saturday, April 22, begin at 6 p.m. with a cocktail hour, and dinner starting at 7 p.m. in the great room of Huddleston Hall.

The menu includes: Hors D'oeuvres in Greece: Skiros Spanikopita, Piraiévs Parmesan Pita Toast Strips, Athens Eggplant Bruschette, Mesolóngion Wild Mushroom Tartlets, Kalámai Kalamata Olive and Asiago Crostini; Soup in Spain: Barcelona Gazpacho; Appetizer in Italy: Roman Gorgonzola and Prosciutto Shrimp on top of a Mediterranean Barley, Salad; Entrée at Sea: Mediterranean Sea Bass over a bed of Onions; Main Course in Morocco: Nador Spiced Lamb with Sweet and Sour Eggplant, Toasted Couscous, Almonds, Yogurt; Salad in Cyprus: Larnaka Butter Lettuce, Parsley, Lemon Zest, Diced Cucumber with Garlic Vinaigrette Dressing; and Dessert in France: Marseille Chocolate Espresso Pots De Crème

"The Gourmet Dinners represent the hotel management student's ability to take the classroom and operational knowledge from working in the hospitality industry and apply it to creating, marketing, planning, managing, and executing a successful event," said Doug Ridge, '85, general manager of the Chicago Marriott Downtown.

Raymond Goodman, professor of hospitality management and chair of the UNH Hospitality Management Department, said alumni were instrumental in bringing the Gourmet Dinners back to UNH. "When we talk to our alumni, all of them tell us that their most memorable undergraduate experience was the Gourmet Dinners. The Gourmet Dinner course had been a key element in the curriculum, and the combination of the support of David May, director of University Hospitality Services, and the availability of Huddleston Hall as an elegant event center allowed us to resurrect these spectacular evenings," Goodman said.

For students, the Gourmet Dinners create lifelong friendships with hospitality management classmates generated by the camaraderie and personal gratification of putting on such a large, high-profile event. "You channel all your energy that semester on putting on the Gourmet Dinner, and after the kitchen is cleaned and the dining room cleared, you are totally exhausted and ready to check yourself in to the infirmary...but not until after the traditional Gourmet Dinner Party," Ridge said.

Tickets for the dinner are \$50 a person. Tickets can be purchased at the UNH Memorial Building Ticket Office at 603-862-2290 or online at <http://www.portsmouthnh.com/tickets/eventDetail.cfm?EventID=955>. For more information, visit <http://www.unhgourmetdinner.com/index.html>.