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'Chef to the Stars' at UNH's New England Center April 21

By Michelle Gregoire
UNH News Bureau

DURHAM, N.H. -- Roland Schaeffer, "Chef to the Stars," and inspiration for three world-class restaurants, will be the guest of honor at the Great Chefs II dinner at the New England Center at the University of New Hampshire Friday, April 21.

Schaeffer, former chef for the Bel Air Country Club and the Brown Derby Restaurant in Hollywood, as well as Chicago's famous Blackstone Hotel, will present a seven-course gourmet dinner at Acorns Restaurant at the New England Center. The menu won him a gold medal in the Culinary Olympics of 1980, when he represented the U.S. Regional Team.

Dinner, served at 7 p.m., will begin with Oysters Louis soup and an appetizer of tenderloin of pork and shrimp. The main course, veal shank coachella style and roulade of sea bass St. Augustine, will be surpassed only by dessert, a souffle glace Grand Marnier. Wine will be served at each course.

Diners can also enjoy ballroom dancing to the music of a five-piece band, Leicht Jazz Reflections.

Schaeffer was named National Chef of the Year by the American Culinary Federation and received the American Academy of Chefs Chairman's Medal in 1998. He was awarded an honorary doctorate from Johnson & Wales University in 1994, and was honored as Cordon Bleu Chef of the Year in 1972 by the International Food and Wine Society of Chicago.

The special dinner with Roland Schaeffer is the second in the series "Great Chefs on Campus" at the New England Center. Mary Ann Esposito and Martin Yan delighted nearly 200 guests at the New England Center in February with a fusion dinner of Italian and Asian cooking. Acorns Restaurant also was recently recognized for its Sunday brunch by the Phantom.
Gourmet at New England Cable News.

Reservations for the Great Chefs II dinner are required (tel. 603-862-2815). The cost is $40 per person, tax and gratuity not included. A cash bar opens at 6 p.m. The New England Center is located at 15 Strafford Ave., Durham, on the university campus.

March 27, 2000

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