



**The
James
Beard
Foundation**

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**THE JAMES BEARD FOUNDATION INTRODUCES
“BEARD PRESENTS: MASTERPIECE DINING”**

DR. MIGUEL SANCHEZ ROMERA TO BE GUEST CHEF ON MARCH 30, 2007

New York, NY (13 February 2007) - The James Beard Foundation will launch “Beard Presents: Masterpiece Dining,” a new series of once-in-a-lifetime dinners to benefit the James Beard House, on Friday March 30, 2007, with an intimate dinner created by Barcelona-based chef Dr. Miguel Sanchez Romera. Each limited-seating dinner in this series of unique fundraisers will provide a rare opportunity to enjoy the sought-after cuisine of the world’s most highly regarded chefs in the historic setting of the James Beard House.

“The James Beard Foundation is delighted to launch this extraordinary gastronomic series with one of Spain’s leading chefs,” says Susan Ungaro, President of the James Beard Foundation. “Chef Sanchez Romera’s restaurant L’Esguard is one of the toughest reservations to get in Europe.”

Titled “Illusion and the Art of Culinary Constructionism: A Self-Portrait for Spring 2007,” this will be the first time that Sanchez Romera brings the cuisine of his L’Esguard restaurant to America. By limiting the number of guests to 50, Sanchez Romera is looking to recreate the

special full-on sensory gastronomic experience for which he is famous. He is an international culinary sensation revered the world-over by celebrated chefs like Alain Ducasse and David Bouley.

“It’s an honor for me cook at the Beard House. I’m really excited about this dinner because I know the James Beard Foundation is considered the most prominent gastronomic organization in the United States,” says Sanchez Romera. “They are very supportive of all my ideas and we’re working together to create an experience that will echo L’Esguard, that will honor the new spring season, and ultimately that will speak of the uniqueness of the James Beard House.”

Both a chef and a neurologist/neurophysiologist, Sanchez Romera practices what he calls culinary “constructionism,” an approach to cooking and eating that engages all the senses and builds on the memories they evoke. Sanchez Romera brings the mind of a scientist and the training of a physician to his creativity in the kitchen.

At a \$1,000 for members and \$1,250 for non-members – Sanchez Romera’s dinner will be the most exclusive dinner ever presented at the Beard House. Future “Beard Presents: Masterpiece Dining” events will include “Chez Jacques” with Jacques Pépin and “A Night at Rao’s” with chef Carla Pellegrino, owner Frank Pellegrino Sr., his son Frankie Jr, and bartender Nick the Vest.



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