

News from the Hilton Wilmington/Christiana

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Executive Chef James A. Lauser Chosen to Represent Delaware in the Great American Seafood Cook-Off in New Orleans

Christiana, Del., August 1, 2006—Executive chef James A. Lauser, CEC, of the Hilton Wilmington/Christiana, has been chosen by Governor Ruth Ann Minner to represent Delaware in the 3rd annual Great American Seafood Cook-Off in New Orleans on August 6. He will compete against other top-level chefs from 20 states in the event that determines the “King” or “Queen” of seafood preparation in the United States.

Executive chefs and their assistants will use local ingredients from their respective states to prepare culinary dishes that represent the best seafood their state has to offer. Chef Lauser is hopeful that his “Delaware Seafood Menagerie” will win the hearts—and taste buds—of the judges.

His unique culinary dish comprises three entrees (**bold** indicates Delaware ingredients): **jumbo lump crab** royale with grilled **silver queen corn, sweet red peppers** over a summer **tomato** coulis, marinated **cucumbers** and topped with American paddle fish caviar; pan seared **black sea bass** filet with lemon and **local micro-greens** over a sweet garlic and **lima bean** puree; and Old Bay crusted **skate wing** shallow-fried and served over fingerling potatoes and roasted **red pepper** remoulade.

Chef Lauser is a seasoned competitor. He won first place in the 2003 Greater Baltimore Chili Cook-Off and was named Culinarian of the Year in 1999 by the 1st State Chef Organization. He has accumulated over 20 American Culinary Federation medals for various competitions, and other awards in the past 10 years.

Chef Lauser was nominated by Doris Hicks, University of Delaware Sea Grant Seafood Technology Specialist, and David Leo Banks, executive chef of Harry’s Savoy Grill, Harry’s Ballroom and Harry’s Seafood Grill. Chef Banks placed second at the 2004 Great American Seafood Cook-Off.

The Great American Seafood Cook-Off will take place at the Ernest N. Morial Convention Center in New Orleans in conjunction with the Louisiana Food Service Expo.

Delawareans will have the opportunity to sample the Delaware Seafood Menagerie during New Castle County’s Buy From Your Neighbor Restaurant Week, August 4–10. Patrons of the Hilton’s restaurant, the Brasserie Grille, who purchase a featured “local” entrée during that week will receive a complimentary appetizer sampling of Chef Lauser’s Cook-Off creation.

Meyer Jabara Hotels is based in Danbury, Conn., with offices in West Palm Beach, FL, and has a portfolio of 29 branded and independent hotels in 14 states. MJH independent hotels include the Admiral Fell Inn, Brookshire Suites and the Pier 5 in Baltimore, MD, and The Westport Inn, Westport, Conn. The company also manages hotels licensed under the Marriott, Hilton, Sheraton, Holiday Inn and Hampton Inn brands. Visit the Meyer Jabara website: www.meyerjabarahotels.com

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To download a photograph of Chef Lauser: please go to: <http://a-b-c.com/files>. The prompt will require a user name and password—*user name*: press; *password*: press. Click on AB&C Press, then click Lauser.jpg to access the photo.