

Gary & Rhonda Taylor

From: "DARREN MCGRADY" <darren@theroyalchef.com>
To: <spztaylor@tx.rr.com>
Sent: Monday, May 12, 2008 9:08 PM
Subject: A Culinary Tribute

THE ROYAL CHEF LLC

Press Release

Announces



A CULINARY TRIBUTE

Market Street, McKinney, Texas

Sunday September 7th 2008

Six of the community's top chefs and the Market Street Culinary team will host a cocktail reception followed by a gourmet cooking class dinner with wine pairings in the Market Street Culinary School to benefit the Spencer Taylor Memorial Scholarship. The evening will be emceed by Gary Cogill of Good Morning Texas and LIVE MUSIC from the McKinney North School Band.

Spencer's parents, want to create a growing endowment that will always fund an annual Spencer Taylor Memorial Scholarship. Spencer made so many friends and influenced so many people during his short life. We want him to be able to continue to do so through this scholarship.

Spencers father Gary Taylor... *"Spencer was 15 years old when he passed away from metastasized Synovial Cell Sarcoma on August 13, 2007. But, this is not how he wants you to remember him. The McKinney North High School Band will present a scholarship to the band student that follows this Spencers approach to life " enjoy each day and make the most of what you are given"*

Cocktail Reception - with canapés and wine sampling

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Texas Duck Confit over White Corn Crepes with a Champagne, Honey, Grapefruit Reduction

(Trevor Ball, Elke's Market Café)

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Orange and Shrimp Salad with a Parmesan Cup - Mint, Honey and Orange Oil Infusion
(Luciano Salvadore, Executive Chef at Nicola's, Shops at Legacy)

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Carrot and Ginger Soup with a Hazelnut Brown Butter and Creme Fraiche
(Jeff Qualls, Executive Chef Craig Ranch Country Club)

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Gulf Snapper with a Chorizo Risotto and Piperade Sauce
(Jason Weaver, Executive Chef at the French Room)

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Black Angus Beef Tenderloin with Black Truffle Brentwood Farm Corn Casserole and Heirloom Tomato Confit
(Joanne Bondy, Executive Chef at the Gaylord Texan)

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Toffee, Banana Crumble with a Cadburys Chocolate Sauce, Amaretto Ice Cream and Caramelized Almonds
(Darren McGrady, The Royal Chef, former chef to Princess Diana)

Tickets:

\$150 Cocktail Party/silent auction and six course Dinner

OR \$30 Cocktail Party and silent auction only

Cocktail Party 5:00pm-6:30pm

Gourmet Dinner 7:00pm-9:30pm

To Purchase Tickets: 972-548-5167

FOR MORE INFORMATION
[click here](#)

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