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A Celebration of South Africa Dinner Hosted by Restaurant Associates at the Hearst Building

Celebrating the 2010 World Cup hosted by South Africa

New York, NY On Friday, June 4, 2010 Restaurant Associates hosted a four course South African dinner at the Hearst Building in New York City. After the cocktail reception, Ed Sirhal, President of Restaurant Associates, welcomed all the guests and thanked the South African representatives for their partnership on this event. He then introduced The Honorable Fikile Magubane, Consul General of South Africa. She showed a moving video on the remarkable achievement of the nation of South Africa winning the honor of hosting the 2010 World Cup games and then spoke about her country and their triumphs and of course the excitement of the World Cup.

Ed Sirhal then introduced the two South African chefs, Chef Fiona Kleinhaus and her colleague, Chef Diphapang Leteka who were responsible for developing and creating the exception meal. These two chefs were the winners of the country wide culinary competition sponsored by RA's sister company Compass- South Africa. The chefs explained each course, from the importance of each ingredient to its' significance in South African culture. Restaurant Associates' Director of Wine & Spirits, Thierry Pradines, walked the guests through the South African wines that were paired both with the hors d'oeuvres and the dinner.

Guests started their South African culinary journey with a Chilled Spiced Beetroot Soup with Jeera Spiced Croutons and Crème Fraîche followed by Mango, Pepperdew and Frisee Salad with Yogurt Dill Dressing. Next was a Southern Trout with Madumbi Mash, followed by the main course of Karoo Lamb with a Cape Gooseberries Cabernet Demi and a Filet of Beef, Chakalaka, Morogo, Samp and Beans. The South African wines that were paired with dinner were a Paul Cluver Chardonnay Elgin Valley 2008 and a Bradgate Syrah Stellenbosch 2007. The grand finale of the meal was dessert which was a Red Wine Poached Pear Miltart with Amarula Gelato. Guests were then treated to a South African goodie bag filled with samplings of specialty products including Amurula and Rooibos Tea.

About Restaurant Associates

Restaurant Associates is recognized as the nation's premier foodservice, restaurant and catering company, operating over 100 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in New York City, Boston, Hartford, Atlanta, Washington D.C., Philadelphia and Toronto. Restaurant Associates is a subsidiary of Compass Group North America, the world's leading foodservice organization.