

FOR IMMEDIATE RELEASE

**Contact: Shannon Smith Rubado
Shannon@TimCreehanCompany.com
Phone: 850.650.CHEF (2433)**

Tim Creehan Welcomes TV Stars And ZYR



Destin, Florida (January 30, 2008) - Just back from a smashing debut at Sundance, Chef Tim Creehan will yet again rub elbows with well-knowns, this time as a featured chef for the ZYR Vodka Reception and Four Course Wine Dinner. Joining Creehan for the event are Next Food Network Stars Adrien Sharp and Tommy Grella, as well as Dinner: Impossible guest Chef Lee Lucier. The reception will be held at the increasingly popular Creehan's Event Center starting at 6:30 p.m. on Thursday, February 7, 2008, for a nominal fee of \$75 per person.

In addition to their considerable combined talents, each chef brings a ZYR Vodka infused dish to the table. Grella sets the mood with an appetizer of Warm Vodka Infused Pesto with Gnocchi and Truffles, Parmesan and Reggiano Cheese. Sharp's salad course wisely follows with a Warm Blend of Field Greens with Seared Scallops, Goat Cheese and Brown Butter Vinaigrette. Creehan cruises in with a Lobster Ravioli with Vodka Sauce entrée, and Lucier melts the menu with a Triple Chocolate Molten Chocolate. Diners will sample ZYR infused martinis, and each course is paired with a select wine.

President and founder of ZYR Vodka David Katz will also attend the reception. ZYR uses a patented "9-5-3" process in the manufacture of the imported spirit: The water, drawn from 460 feet below Russia's heartland, is filtered nine times; the fermented blend

of winter wheat and rye is distilled five times; and the vodka is taste-tested three times, to ensure its unfathomable smoothness.

Adrien Sharp was a finalist on The Next Food Network Star, Season 3. He is from Jackson, Michigan and hosts a local cooking show on JTV Channel 17, "Home for Dinner". He enjoys spending time with his family and having friends over to grill out. Sharp is determined to create a show that combines his love of food and music, highlighting the differences between various cultures.

Tommy Grella was also a finalist on The Next Food Network Star, Season 3. By day, he is a Certified Financial Planner®, helping families who own closely held businesses make smart choices with their money and investments. Grella was born, raised and still lives in Methuen, Massachusetts with his family. A politically active member of the local community, he believes in supporting the community by supporting the local business owners.

Lee Lucier was featured on the Food Network program Dinner: Impossible, and is the chef and proprietor of eat! restaurant in Pensacola, Florida. Recent celebrity appearances include a private Super Bowl XXXL pre-game dinner in Miami, the 2006 Restaurants Against Hunger Celebrity Kickoff event in New York, the 2006 Atlantic City Food and Wine Festival, and the Epcot Food and Wine Festival in 2007.

Restaurateur, entrepreneur, and culinary force majeure Tim Creehan hosts several regional television programs including Emerald Coast Chefs on BeachTV and Key West Chefs on KeyTV. He is the president of Tim Creehan & Company, proprietor of both Creehan's Copper Grill and Beach Walk Crystal Beach, as well as Creehan's Event Center and Grill Plus Instant Marinade. Call 850.650.CHEF (2433) or visit TimCreehanCompany.com for more information.

END