

euphoria

a higher state of food, wine and music

International and National Culinary Sensations To Be Part of EUPHORIA 2009 Line-Up September 18 – 20, 2009

GREENVILLE- July 6, 2009- Euphoria, now in its fourth year, announces the 2009 dates and chef lineup. From September 18-20, 2009, guest chefs from all over the country will come to the Upstate for a weekend of food, wine and music.

This year's line up is a weekend packed with tastings, live music, and educational seminars and demos.

Friday, September 18, is the Taste of the South- a tasting of Southern dishes, wine and beer, and live music by Edwin McCain and Anders Osborne. A VIP party will follow at Zen with more live music, food and drink.

Saturday, September 19, is the Tasting Showcase where guests can taste dozens of wines paired with culinary delights from around the world. There will also be culinary demonstrations, wine seminars and live music.

Saturday night wine dinners are held throughout Downtown Greenville, where guest chefs and wine makers team up with the local chefs and serve multi-course dinners paired with fantastic wines.

The 2009 Guest Chef lineup includes:
(Scheduled to Appear)

Guy and Franck Savoy - Restaurant Guy Savoy in Las Vegas

Tyler Brown - Executive Chef, Capital Grille at The Hermitage Hotel, Nashville, Tennessee

Scott Crawford - Executive Chef, Herons in The Umstead Hotel and Spa, Cary, North Carolina

Tim Graham - Executive Chef, Tru, Chicago, Illinois

David Guas - Pastry Chef / Owner, Bayou Bakery, Alexandria, Virginia

Michael Kramer - Executive Chef, Voice Restaurant, Houston, Texas

Michael Paley - Executive Chef, Proof on Maine, Louisville, Kentucky

Kent Rathbun - Chef, Abacus & Jaspers, Dallas, Texas

Kevin Rathbun - Chef / Owner, Rathbun's, Kevin Rathbun Steak, & Krog Bar, Atlanta, Georgia

Frank Stitt - Executive Chef, Highlands Bar & Grill & Bottega, Birmingham, Alabama

Rick Tramonto - Chef Partner, Tru, Chicago, Illinois

Sunday, September 20, is the conclusion of the weekend with an outdoor Jazz brunch buffet featuring dozens of New Orleans style dishes and live Jazz music from Mark Rapp and Don Braden. The weekend wraps off with a Culinary Cook-off where chefs compete in a live cooking demonstration.

Tickets are available now at www.euphoriagreenville.com. Prices range from \$45 for individual event tickets to \$950 (\$850 advance sale prior to July 31) for a full-weekend VIP all-access pass.

Euphoria seeks to present a first-class, multi-day event for food, wine, and music lovers that raises significant funds for charities while also promoting tourism and enhancing the reputation of Greenville, South Carolina as a premiere culinary and performing arts destination.

While Euphoria exposes local, national, and international visitors to the high quality of music and culinary arts being performed in Greenville, South Carolina, it also exists for charities. Euphoria is organized and presented by Local Boys Do Good (“LBDG”), a non-profit organization exempt from taxation under Section 501(c)(3) of the Internal Revenue Code. All net proceeds from Euphoria are distributed by LBDG through direct grants to other charities – mostly in upstate South Carolina – that focus on providing sustenance to those in need (food, hunger, and health), educating (through music, performing arts, or otherwise), or supporting children. The amount Euphoria has raised for charities has increased in each of its first three years. Since its inception in 2006, LBDG has received more than 100 grant applications and requests.

For more information please visit www.euphoriagreenville.com