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**Sam & Harry's Celebrates the World's Finest Beef at the
Akaushi Wine Dinner!**

*Executive Chef Joshua Humphrey Creates Five-Course Dinner Featuring Beef
with Lineage Going Back 30 Generations!*

SCHAUMBURG, Ill. (Jan. 3, 2008) - - - In what will be an extremely memorable evening for beef lovers, or anyone who loves outstanding cuisine, Sam & Harry's will host an **Akaushi Wine Dinner** on Thursday, January 24, at 6:30 p.m. Executive chef Joshua Humphrey and his culinary team have created a special five-course menu with paired wines, showcasing Akaushi Beef from Arrowhead Specialty Meats. This Akaushi beef is the only 100%, all-natural source-verified kobe/wagyu beef available in the United States. John Telge, vice president of sales and marketing at Arrowhead, will be in attendance to talk with guests and chef Humphrey will answer questions about the menu. The Akaushi dinner is \$110 per guest, plus tax and gratuity.

"You only need one look at a cut of this beef to recognize its superiority. Any dish using Akaushi beef is going to be an exceptional one," said chef Humphrey. "My culinary staff and I are extremely excited to be working with a product of this quality."

The Akaushi feast that chef Humphrey has created includes the following courses and wines:

First Course

Grilled Akaushi Sirloin and Red Pepper Soup
Finished with Citrus Crème Fraiche
Frei Brothers Pinot Noir

Second Course

Broiled Akaushi Burger
Topped with Melted Cambozola on a Buttered Brioche Roll
Bonterra Syrah

Third Course

Akaushi Andouille Sausage with Chayote Slaw and Three Mustards
Whole Grain Creole, Truffled Honey Dijon, Roasted Onion and English Ale
Mustard
Ojai Chardonnay

Fourth Course

Akaushi Tenderloin with Foie Gras Butter and Pinot Noir Demi
Paired with Butter-Poached Maine Lobster and Pumpkin Mashed Potatoes
Stonestreet Cabernet Sauvignon

Fifth Course

Sangria-Poached Pear and Almond Tart with Spiced Crème Anglaise
Sandeman 20-year Tawny

In Japan, cattle breeds are divided into dairy cattle and Wagyu. All Wagyu cattle are indigenous to Japan and have been genetically improved for over 90 years. Wagyu are further divided into four breeds, one of which is Akaushi, the only free-grazing cattle found in Japan. Less than a dozen of these cattle were brought to the United States in 1994 by HeartBrand Ranch, located in Texas. Since then, the Texas herd has grown to 5,000. Because of the excellent working relationship between HeartBrand Ranch and the Japan Association of Akaushi, each member of the herd can have its lineage traced back 30 generations. Arrowhead Specialty Meats is one of the few companies that can offer restaurants this outstanding product.

For reservations to the **Akaushi Wine Dinner**, please call (847) 303-4050. Sam & Harry's is located at 1551 Thoreau Dr. in the Renaissance Schaumburg Hotel and Convention Center. The restaurant is open daily for breakfast, lunch and dinner. For more information on Sam & Harry's, please visit www.samandharrys.com.

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