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Contact: Tammie Franck
or Jamie Estes
Estes Public Relations
312-867-0041
tammie@estespr.com

Chef John McClure Hosts Unique Akaushi Dinner with Dain Wines at Starker's Restaurant

Extravagant Five-Course Menu Celebrates the World's Best Beef that has a Traceable Heritage of 30 Generations

KANSAS CITY, Mo. (February 18, 2008) - - - Chef John McClure, the chef/owner of Starker's Restaurant will be hosting a spectacular **Akaushi Wine Dinner** for those who love outstanding beef, or for that matter just fabulous cuisine. On Monday, March 17, at 6:30 p.m., he will be showcasing Akaushi beef, one of world's most excellent breeds of beef. Chef McClure and his chef de cuisine, David Crum, have created a special five-course menu with paired Dain Wines, that showcases 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 chefs McClure and Crum will answer questions about the menu. David Dain Smith from Dain Wines will discuss the four wines served that evening. The dinner is \$125 per person, plus tax and gratuity.

"I am extremely pleased to be able to offer my guests this quality of beef," said chef McClure. "It was an exciting culinary challenge to decide on the preparation for each cut and course."

Chefs McClure and Crum are featuring a menu that highlights Akaushi in four very different applications. Sommelier Jim Coley collaborated with the chefs to pair the Dain Wines offered with the four savory courses. The dishes and wines included in the dinner are:

1st Course

Akaushi Beef Shabu-shabu with Aromatic Beef Broth, Noodles and Fresh Herb and Vegetable Salad

Dain Pinot Noir 'Savage Juliet' 06 Anderson Valley

2nd Course

Akaushi Carpaccio with Radishes, Grey Salt and Lemon Oil

Dain Pinot Noir 'Dandy' 06 Brosseau Vineyard

3rd Course

Seared Akaushi Strip Loin with Morel Mushrooms, Spring Peas, Cipollini Onions
and Finger Potatoes
Dain Syrah 'Smart Set' 06 White Hawk Vineyard

4th Course

Akaushi Beef Short Ribs with
Beau Solais Farms Oyster Mushroom and Warm Shallot Vinaigrette
Dain Syrah 'Abner' 06 Las Madres Vineyard

Dessert

Huckleberry Sorbet with Yuzu Sauce

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 (816) 753-3565. Starker's Restaurant is located at 201 West 47th Street, in Kansas City's Country Club Plaza. Lunch is served Monday through Friday, with dinner service Monday through Saturday. For more information on the restaurant, go to www.starkersreserve.com.

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The winery is Dain Wines, and the winemaker is David Dain Smith, a resident of Missouri who makes wine in California.