FOR IMMEDIATE RELEASE

Contact: Jamie Estes
or Jesse Hendrix-Inman
Estes Public Relations
(502) 721-0335
jesse@estespr.com

Winston’s Restaurant at Sullivan University Announces
New Winter Menu
Chef John Castro Adds Small Plates and Entrées to Brunch, Lunch and Dinner Menus

LOUISVILLE, Ky. (January 13, 2013) ---Winston’s restaurant at Sullivan University has introduced a new winter menu featuring a variety of innovative dishes created by executive chef John Castro and sous chef Tyson Long. The breakfast/brunch, lunch and dinner menus have all been updated. Several Winston’s classics, including the Not Brown and the Mojo Risin’, will remain on the menu.

New dinner entrées include the following:

Fried Pork Cutlet ($21)
Served with cavatelli pasta, caramelized shallots, shiitake mushrooms, spinach, arugula, herbs, browned butter and balsamic vinegar

Chicken Adobo ($19)
Sweet aromatic marinated and pan roasted chicken with Bengalese cabbage, coconut, spices, toasted mustard seeds, black beans and a rice cake
Also available on the lunch menu ($13)

New dinner menu small plates include the following:

Striped Bass ($12)
Served with charred tomato fondue, roasted garlic, white beans, butternut squash, Swiss chard and marble potatoes

Hoe Cake Roasted Pork Stack ($9)
Spice rubbed pork, hot water cornbread cakes, shaved onion, pickles and barbecue sauce

Pumpkin Herb Goat Cheese Ravioli ($8)
Served in an almond milk reduction

Pancit ($8)
Rice vermicelli, roasted pork, chicken, shrimp, cabbage, carrots, citrus and soy sauce
Seared Scallops With Arepas ($10)
Finished with mango, onion, charred tomato, garlic and cilantro

Lumpia Shanghai ($7)
Crisp lumpia wrappers filled with Chinese sausage, ground beef, scallions, shallots, carrots, black pepper and soy sauce

Poutine ($8)
Crisp potato wedges with cheese curds, finished with demi-glace and chives

Rock Shrimp and Mango Salad ($11)
Served with tomatoes, Bibb lettuce and citrus Dijon vinaigrette
Also available on the lunch menu ($9)

Pan Seared Salmon ($12)
Served with roasted cauliflower, artichokes, lemon, parsley, grapes and fried capers
Also available on the lunch menu

New lunch menu items include the following:

Chopped Salad ($7)
Mixed greens, roasted red peppers, tomatoes, artichokes, bacon and a sesame crisp

Roasted Cumin Rubbed Pork ($9)
Served with pico de gallo and roasted corn on seasoned cheese grits

Chicken Banh Mi ($12)
Vietnamese sandwich with roasted chicken, liverwurst, cilantro, lettuce, onion, marinated radish, carrot, Anaheim chili and sweet red peppers on crusty bread

New breakfast/brunch items include:

Lobster Frittata ($12)
Lobster, asparagus, mushrooms, Fontina cheese, caramelized shallots, finished with tomato fondue

Banana Split Pancakes ($9)
Bananas, pineapple, cherries, butterscotch sauce, chocolate sauce and whipped cream

Breakfast Panini ($12)
Scrambled eggs, chorizo, onion, red peppers, green peppers and cheddar cheese wrapped in flat bread
Winston’s Restaurant is a teaching facility for Sullivan University’s National Center for Hospitality Studies (NCHS) and is recognized as a Distinguished Restaurant of North America. The NCHS prepares students for careers in the hospitality field by offering six Associate of Science (A.S.) degrees and a Bachelor of Science (B.S.) degree. Students can earn an Associate of Science degree in Culinary Arts; Baking and Pastry Arts; Beverage Management; Professional Catering; Hotel and Restaurant Management and Event Management and Tourism; and a Bachelor of Science degree in Hospitality Management. The University also offers Professional Baker, Personal/Private Chef and Tourism diplomas. All programs of study are taught by highly qualified faculty using the latest contemporary facilities. For more information, visit www.sullivan.edu.

Winston’s is open Friday and Saturday 11 a.m. to 2 p.m. for lunch, 5:30 to 10 p.m. for dinner and on Sunday 9:30 a.m. to 2 p.m. for brunch. The menu can also be viewed at http://sullivan.edu/winstons. For reservations, call 502-456-0980.

# # #