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### **For Immediate Release**

## **DO YOU TAKE YOUR STEAK WITH PANACHE?**

Long-awaited Narra creates a new steakhouse category

EVANSTON, Ill. (June 1, 2005) – *At last*, Narra.

With its European styling, silky black banquettes, rich deep-red woods and curvaceous styling -- the luscious, much-anticipated restaurant that will redefine steakhouses opens to the public on Monday, June 6. Narra is located on the corner of Church Street and Orrington Avenue, in the tony Hotel Orrington.

Concepted by world-renowned chef Jacky Pluton and presided over by Chef Eric Aubriot, Narra's focus is on the pairing of wine with fine steaks and other choice foods in a sensual, upscale setting, giving the restaurant an impression far removed from the traditional dark-paneled, manly sort of steakhouse. "The experience of Narra is both the ambience and the food," said Aubriot, who worked with Pluton to develop a menu that showcased classic French cooking techniques and also gave the diner a wide variety of vibrant flavors from which to choose.

“What sets Narra apart is its finesse,” he said. “This is a very refined restaurant, almost feminine in its intimacy, where the food, the wine and the service are all interrelated and exceptional.”

Narra’s menu features classically prepared cuts of beef, pork, lamb and veal, as well as chicken and duck, which the diner can pair with three sauces (out of 14 offered), such as anchovy butter, sesame soy vinaigrette, spicy or white peppercorn. Seafood specialties provide vibrant options as well -- whole Maine lobster with cilantro-jalapeno-honey butter, or pan-seared jumbo shrimp with gnocchi and fines herbs, for example.

The restaurant is open for lunch and dinner daily. Menus for both seatings include a variety of innovative appetizers, diet-worthy salads (especially the cold lobster salad with avocado and mustard vinaigrette) and soups. Show-stopping sandwiches, like portobello mushroom and eggplant on an onion roll with melted brie and cole slaw, are only available on the lunch menu. Always interested in complementary textures and flavors, Narra’s menu surprises with sides like cauliflower puree, maple syrup caramelized onions and root vegetables gratin, served in individual *cocottes* that resemble miniature Dutch ovens.

The dessert menu doesn’t disappoint, either, offering the unlikely (peanut butter crème brulee) and the usual suspects (peach crumble, chocolate cake) side by side.

Narra is managed by Corby Scott Hagan, a first-level wine sommelier and a certified food service manager for the city of Chicago and state of Illinois. Reservations are recommended, and can be made by calling (847) 556-2772.

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