

DATELINE: PALM BEACH



**ANNOUNCEMENT RELEASE: AUGUST 22, 2011
BLUE MOREL RESTAURANT & WINE BAR OPENS AT
WESTIN GOVERNOR MORRIS HOTEL IN
MORRISTOWN, NJ**

Palm Beach, FL, AUGUST 22, 2011 –ISLAND HOSPITALITY MANAGEMENT, INC, ANNOUNCED TODAY THE MUCH ANTICIPATED OPENING OF BLUE MOREL RESTAURANT & WINE BAR THE FORMER COPELAND RESTAURANT AT THE WESTIN GOVERNOR MORRIS, MORRISTOWN, NEW JERSEY

Blue Morel Restaurant & Wine Bar Opens



**Thomas Ciszak and TLC Restaurant Group Open
Blue Morel Restaurant & Wine Bar;
Kevin Takafuji Named Executive Chef**

Thomas Ciszak, one of the Northeast's most renowned chefs and Executive Chef/Partner at Chakra in Paramus, has opened the much anticipated Blue Morel Restaurant & Wine Bar. Kevin Takafuji, formerly Chef de Cuisine at 2941 Restaurant in Falls, Church, VA has been named Executive Chef.

"We're very pleased to have Kevin on board. His experience in the kitchens of some of the country's top restaurants is perfect for what we're creating at Blue Morel," notes Thomas. As Chef/Director of TLC Restaurant Group, he spearheaded the redesign and culinary direction of the new venture. He will continue to develop menus and oversee the Blue Morel kitchen.

Originally from Waianae, Hawaii, Kevin is a graduate of the University of Arizona and The French Culinary Institute in NYC. He was Sous Chef at the Pluckemin Inn (Bedminster, NJ) when it received its four-star ratings from *The Star-Ledger* and *New Jersey Monthly* and was the opening Sous Chef at

Country (NYC) when it earned three stars from *The New York Times*. He has also held positions at Cafe Boulud, Town, Cello, and Le

ABOUT BLUE MOREL

Modern contemporary American cuisine with French and Old World influences. Menus dedicated to local, organic, seasonal ingredients. Blue Morel presents a gracious, fresh approach to the farm-to-table dining experience.

MENU HIGHLIGHTS:

Blue Moon Acres Farm Greens w/ricotta salata + young celery
Beef Tartare w/crème fraiche + salt & vinegar fingerling chips
Grilled Octopus Basquaise w/roasted red pepper + dried chorizo
Brioche Crust Organic Salmon w/cardamom ginger cream
Sherry Glazed Eggplant w/raw honey, rosemary, piment d'espelette
Smoked Long Island Duck Breast w/tasso ham + cranberry beans
Guinness Braised Short Ribs w/ Bobolink cheddar mashed potatoes
Roasted Berkshire Pork Loin w/preserved morels + fresh corn polenta
Jersey Blueberry Trifle w/sweet corn ice cream

WHAT ELSE AWAITS AT BLUE MOREL?

- Exceptional Wine Bar with 40+ wines by the glass and half-glass pours
- Thomas's award-winning sushi and raw-bar offerings
- Banquet space for private events both large and small
- Regular wine dinner tasting events at the communal table, with menus designed around daily offerings from local farms.