



**Immediate Release
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**CHEF STEVE CORRY OF PORTLAND'S FIVE FIFTY-FIVE RESTAURANT
NAMED TO *FOOD & WINE*'S LIST OF "TOP 10 BEST NEW CHEFS"**

Portland, ME – Chef Steve Corry of Portland, Maine's acclaimed Five Fifty-Five restaurant has earned a slot on *Food & Wine*'s prestigious 2007 list of Best New Chefs. The annual recognition of talented, "up-and-coming" chefs by *Food & Wine* is widely considered to be a distinguished achievement in culinary circles. The announcement of Corry's recognition, made at an April 4th gathering held at Manhattan's 7 World Trade Center, came as additional good news for Portland, in terms of the Maine city's increasingly prominent role in the nation's culinary scene.

In being selected for the annual Best New Chefs list, Corry joins the ranks of well-known chefs who also have earned the distinction in previous years, among them Thomas Keller, Gary Danko, Suzanne Goin and Todd English.

"When I learned that I had been selected by *Food & Wine* as one of their Best New Chefs choices, it obviously came as great news," said Corry. "While it's a bit intimidating to be keeping company with such talented chefs who have made it onto the magazine's list through the years, we all also genuinely take it as a great compliment. Our whole team at Five Fifty-Five – both our kitchen staff and front-of-house team – really appreciates having received this recognition."

Corry's cuisine, described as "California-influenced American," marries fresh, local, seasonal ingredients prepared simply with a Mediterranean flair. Known as much for its innovative menus and award-winning wine list as for its seamless service and inviting ambiance, the fine-dining establishment continues to earn raves from food press, locals and visitors to Maine alike. Since the July 2003 launch of Five Fifty-Five by Corry and his wife, Michelle (555's General Manager and Wine Director), the duo have served countless capacity crowds at both their dinner and brunch services.

Chef Corry brings a wealth of food and beverage experience to the table at Five Fifty-Five. After achieving a brewing certificate from the American Brewers Guild, he was hired as an assistant brewer at the San Francisco Brewing Company. Within two years, Corry was tapped by California's Mammoth Lakes Brewing Company to serve as the company's head brewer.

The culinary world soon beckoned, however, and Corry next went on to graduate with distinction from the esteemed New England Culinary Institute in Burlington, Vermont. Upon his return to California, the young chef gained several years of experience working in the kitchens of such luminaries as Chef Robert Curry, of the acclaimed Domaine Chandon in the Napa Valley. Corry today still views Chef Curry as having had a great influence on his culinary growth and development.

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After years of hard work, not only at their own Portland restaurant, but also at such notable restaurants as Maine's award-winning White Barn Inn and Arrows, Michelle Corry expressed great excitement at receiving the news from *Food & Wine* staff about Chef Corry's selection.

"Owning and operating a restaurant means a lot of work. Being a chef and choosing the restaurant path means making some sacrifices, but when we get fantastic news like learning that Steve had been named to *Food & Wine's* annual list, it's rewarding, to say the least," she noted. "All of the long days and nights that Steve and our whole team work in the kitchen seem all the more worthwhile when we learn that patrons are so enjoying their dining experience with us at Five Fifty-Five."

For reservations at Five Fifty-Five, phone (207) 761-0555.

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