

Ten Years of Excellence



For Immediate Release

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Seagar's 10th Anniversary



Celebrates Ten Years of Unforgettable Nights

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Seagar's celebrates a decade of culinary excellence. Since its debut in 1998, Seagar's Prime Steaks & Seafood has been attracting sophisticated diners to an experience that is renowned for being everything but ordinary. Owners Frank Flautt and Fred Alias, along with CEO Robert Kamm hosted a stellar diamond anniversary event on May 22nd 2008, where guests indulged in chilled champagne, imported caviar, and creative signature dishes crafted especially for this event, including King crab legs, fresh grilled scallops, Porterhouse steaks, and smoked salmon.

Frank Flautt, co-owner of Seagar's, proudly toasted a crowd of 200 sparkling guests who have been loyal patrons and supporters; "Over the past 10 years, our staff has dazzled 313,549 diners, served 114,712 pounds of Prime beef, 29,920 pounds of lobsters and poured 62,500 bottles of wine."

Seagar's talented culinary team led by Executive Chef Bruce McAdoo, is well-known for featuring Prime beef, fresh seafood and popular menu items including the exquisitely presented Beluga caviar, served in the traditional manner with iced vodka, classic tableside preparations of Caesar salad, Dover Sole and Bananas Foster. McAdoo's focus is on local fresh and unique ingredients served with a variety of high quality components to create signature dishes that reflect the resorts coastal surroundings. "My food is freshly prepared and served with by an extraordinary professional staff. I enjoy exploring our extensive local seafood offerings and creating new boundaries that represent the diversity of ingredients available" says McAdoo. Adding festivity to the unique experience; Dan Drake, Director of Wine and Beverages, crafted a refreshing cocktail especially for the special event. "Cobaltini", the Seagar's anniversary martini, delighted guests with an electric blue libation flavored with fresh berries and pineapple.

At Seagar's, guests can find unique wines, a private wine room with a reserve wine list featuring over 800 labels, taste expertly prepared chilled martinis, and cognac; and enjoy the luxurious and well appointed cocktail lounge featuring chocolate woods, bold masculine décor and a comfortable seating area where guests can enjoy a refined destination for relaxed cocktails and conversation.

A tribute to the dedication of Seagar's professional staff, they have been recognized by several of the most distinguished awards throughout the past decade:

Seagars is the first "AAA Four Diamond" award-winning restaurant along Northwest Florida's Emerald Coast for 7 consecutive years (2000-2007). Seagars has received the *Distinguished Restaurants of North America (DiRoNA)* "Award of Excellence" 4 years in a row (2003-2007). Seagars has also been honored by *Florida Trend* magazine's elite designation of restaurants in the state, the "Top 400" (6 years in a row; 1999-2005) Seagars received *Wine Spectator's* (1999-2003), including "Best of Award of Excellence" (2004-2007) and "Award s of Excellence" (2000-2003). Seagars was the winner of the *Best of the Emerald Coast* "Best Special Occasion Destination" & "Most Elegant" (2002), "Best Service" (2004 and 2006), "Best Martini" (2005), "Best Wine List" (2005), and "Best Fine Dining" (2006 and 2007). Seagars won the *Northwest Florida Daily News* "Restaurant of the Year" 2 years in a row (1998 and 1999).

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