



KENT RATHBUN

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**TAKE JASPERS “HOME FOR THE HOLIDAYS” AND LET KENT
RATHBUN DO ALL THE COOKING**

Chef Kent and Jasper’s Provide Gourmet Holiday Meals, Available for Pick-Up and Sure to Please

DALLAS/AUSTIN/HOUSTON (December 2, 2008)—Kent Rathbun and Jasper’s are giving the gift of a stress-free holiday by preparing a hearty feast for you and all of your family and friends. Rathbun’s Holiday Dinner features some of Kent’s favorite family recipes for all to savor without the fuss and hassle of slaving in the kitchen.

“I wanted to give Dallas/Austin/Houston the opportunity to experience the recipes that my family and I enjoy during the holiday season, along with the freedom to spend more time unwrapping presents and less time in the kitchen” said Kent Rathbun, executive chef and owner of Abacus and Jasper’s. “Guests will recognize a traditional holiday menu enhanced with the eclecticism of my cooking style. I added a taste of gourmet to every dish in subtle, yet comforting ways with creative sauces and exotic flavors.

After simply choosing a main dish, side dishes and desserts, a beautiful array of delicious holiday favorites—with a Kent Rathbun twist—will be composed in just three easy online steps. View, click and choose from Hickory Roasted Turkey with Green Chili Red Eye Gravy, Rosemary Rotisserie Leg of Lamb with Dried Cranberry Demi, or spiral ham with a Molasses Black Pepper Glaze. Side options include revived classics such as Chunky Garlic Yukon Gold Whipped Potatoes, Vermont Maple Whipped Sweet Potatoes and candied pecans, Scallion Sweet-Corn Pudding, and Grilled Portabella-French Green Bean Casserole. Spice up your meal with Charred Corn Jalapeño Jack Cheese Stuffing or add a touch of sweet with the Brandy

Glazed baby carrots and pearl onions. Dessert options include a savory Sweet Potato Pecan Pie, a decadent Pumpkin Cheesecake with Vanilla Caramel, and a sinful Orange-Dried Cranberry Port Wine Chutney.

Orders must be placed by 5 p.m. Sunday, December 21 and are available for pick-up only at Jasper's on Wednesday, December 24 between 10 a.m. and 6 p.m. All purchases are done through PayPal, though a PayPal account is not necessary. All major credit cards are accepted. Visit www.kentrathbun.com for more details, restaurant addresses, and ordering information.

Rated one of *Esquire Magazine's* Top 20 Best New Restaurants in America, *Nation's Restaurant News's* 2008 Hot Concepts! Award Winner and recipient of the DiRONA Award of Excellence, Jasper's features a casual design Jasper's features a casual design with a "modern outdoors" theme complete with stained concrete floors, teak outdoor-style furniture, bamboo planters, dramatic lighting and artistic-interpretations of natural elements. Executive chef and partner Kent Rathbun has made a name for himself in the culinary world through his interest in creating unique and unsurpassed dishes. Jasper's menu reflects Rathbun's "home cooking" style with the best of America's regional cuisine, including rotisserie chicken, fish, steaks, salads and pizza.

ABOUT KENT RATHBUN

By creating an astounding culinary legacy in Texas, Rathbun has thrived in the national scene. He has cooked at the James Beard House in New York on several occasions and was nominated as the James Beard Foundation's Best Chef: Southwest in 1999, 2002, 2003 and 2004. He has repeatedly appeared on a number of TV shows, including the Food Network's "Chef du Jour", Cooking Live with Sara Moulton, "Ready Set Cook", the CBS Early Show, the Rosie O'Donnell Show and NBC's Today Show. Most recently, Kent appeared on Food Network's "Iron Chef America" and defeated Bobby Flay. Rathbun has been featured in *Esquire Magazine*, *Better Homes and Gardens*, *Rosie Magazine*, *Bon Appetit*, *Southern Living Magazine*, *Nation's Restaurant News*, *Elle*, *Veranda Magazine*, *USA Today*, *The Wall Street Journal*, and *The New York Times*. He was honored to be one of the featured chefs for the Bush 2001 Inaugural Ball and has participated in the Pre-SuperBowl Event, "Taste of the NFL" for the past five years. Passionate about charitable organizations, Rathbun is actively involved in the American Cancer Society, March of Dimes, Zoo to Do, the North Texas Food Bank and the American Heart Association.

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