



Queen Mary 2 Features the First Shipboard Restaurant by Celebrity Chef Todd English

Where does one of the culinary world's brightest stars turn in search of a new, extraordinary setting for a restaurant? Todd English looked to Cunard Line. The celebrity chef, restaurateur and television personality signed on to create a featured restaurant on board its \$800-million flagship Queen Mary 2, to the great pleasure of guests.

The 156-seat restaurant – simply called Todd English – is the chef's first venture at sea and highlights his interpretive Mediterranean cuisine. English worked very closely with the London-based Designteam to create a visually stunning atmosphere, with poolside seating also available. Guests must make advance reservations, and surcharges for a three-course meal are \$20 per person for lunch and \$30 per person for dinner, excluding beverages and gratuity.

English and his restaurants have received numerous accolades. His restaurant, Olives, in Charlestown, MA, opened in May of 1989, and has drawn national and international acclaim ever since. It has received the "Best Food" and "Top Table" awards by *Gourmet*, was named the "Best New Restaurant" by *Boston* magazine and is consistently named Boston's #1 favourite restaurant by *Zagat*. However, it was in 2001 that English's fame became as renowned as his cooking when he was named one of *People* magazine's "50 Most Beautiful People." The same year *Bon Appetit* recognized him as "Restaurateur of the Year."

Commenting on the Cunard-English partnership, Peter Shanks, Cunard Line's president and managing director, said: "What could be better than cruising on the grandest vessel in the world while enjoying the cuisine of one of the world's finest chefs? Cunard has long provided world-renowned food and service so we are delighted to give our guests the option of dining at Todd English's first restaurant at sea."

According to English, "Being involved with Queen Mary 2 is very exciting. It is an honour for me to operate the signature restaurant on board the greatest luxury liner in the world."

Selections from his dinner menu include an "Oven Fried Asparagus & Morel Tart"

appetizer topped with caramelized onions, double smoked bacon and creamy Fontina - cheese. Entrees include “Seared Yellow Fin Tuna” with chanterelle and corn succotash, calamari rings and spicy polenta and “Grilled Beef Tenderloin” served over toasted garlic spinach with country ham, peas and caramelized Vidalia onions and Roquefort cream. For dessert, guests can try “Thai Iced Coffee Tiramisu,” which is uniquely made from layers of creamy mascarpone, chocolate and Thai coffee sorbet.

English started cooking at age 15 and five years later began his studies at the Culinary Institute of America, graduating in 1982 with honours. He apprenticed with Jean Jacques Rachou at New York’s La Cote Basque and then relocated to Italy where he honed his craft at the well-known Dal Pescatore in Canto Sull O’lio and Paraccuchi in Locando D’Angello. It was in Italy that English developed his unique cooking style, which is inspired by his Italian heritage.

At age 25 English returned to the United States and was asked to be the executive chef of the award-winning Northern Italian restaurant Michela’s in Cambridge, MA. He served there as executive chef for three years garnering high praise from both the press and the public.

In addition to the original Olives in Charlestown, MA, which opened as a 50-seat storefront, English has opened other Olives locations throughout the U.S.: Olives New York in the W Hotel in Union Square, Olives Las Vegas at the Bellagio Hotel, Olives DC in the heart of Washington, DC and Olives Aspen at the St. Regis Hotel in Aspen, CO.

Additionally, English has opened Miramar at The Inn at National Hall in Westport, CT; Greg Norman’s Australian Grille in Myrtle Beach, SC, with golf great Greg Norman; and his seafood concept KingFish Hall, in Boston’s Historic Faneuil Hall. English also has four Figs restaurants in the greater Boston area and two locations at New York’s La Guardia Airport. Figs serves traditional and not-so-traditional pizzas and handmade pastas. English opened a second location in Faneuil Hall for his casual concept Rustic Kitchen. Tuscany at Mohegan Sun serves Italian-inspired foods and pays homage to his Italian roots. English’s latest concept Bonfire, a steakhouse, is a celebration of ranch cooking around the world from the U.S. to Australia.

In spring 1991 English caught the culinary world’s eye when the James Beard Foundation named him the “National Rising Star Chef,” and then in 1994 named him the “Best Chef in the Northeast.” He was also the first recipient of the Robert Mondavi Award for Culinary Excellence and appeared on the companion public television

cooking series “America’s Rising Star Chefs.” The respected *Nation’s Restaurant News* named English one of their “Top 50 Tastemakers.”

Television credits include his public television series’, “Cooking In with Todd English” and “Food Trip with Todd English.” Other TV credits include: UPN’s “Iron Chef USA,” “Martha Stewart Living,” NBC’s “Today” show, “CBS This Morning,” “Live with Regis and Kelly,” public television’s “America’s Rising Star Chefs,” Discovery Channel’s “Great Chefs of the Northeast” series, “In Food Today,” and WGBH’s “Hot Off the Grill.” English is also the author of three critically acclaimed cookbooks: *The Olives Table*, *The Figs Table* and *The Olives Dessert Table* published by Simon & Schuster.

English is very involved with several local and national charities including: Big Brother, the Anthony Spinazzola Foundation, Community Servings, Share Our Strength, the Boys and Girls Clubs, City Year, and Meals on Wheels.

Queen Mary 2’s facilities include 10 dining venues, the only Canyon Ranch SpaClub® at sea, the world’s first planetarium at sea, the largest ballroom at sea, the largest library at sea, and the largest wine collection at sea. The ship also features a Veuve Clicquot Champagne bar, several other elegant bars and showrooms, a two-story theatre, a casino, five indoor and outdoor swimming pools, hot tubs, duty-free boutiques, a pet kennel, and a children’s facility, complete with British nannies.

Queen Mary 2 is the grandest ocean liner ever built. There are a wide variety of suites and staterooms including the line’s renowned Grill accommodations. Queen Mary 2 brings together like-minded travelers who relish the Cunard hallmarks of impeccable White Star Service™, fine dining, sophisticated adventure and legacy of historic voyages and transatlantic travel.

For more information on Queen Mary 2, consult a travel agent, call 1-800-7-CUNARD or visit the website at www.cunard.com.

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