



FOR IMMEDIATE RELEASE

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RESTAURANT 213 APPROACHES THREE YEAR ANNIVERSARY

Eastern Shore Restaurant Features Fine Dining in a Casual Atmosphere

Fruitland, Maryland March 2006 — Restaurant 213 will in August of 2006 reach its three year anniversary providing gourmet dining in a relaxed, unpretentious atmosphere with flawless service.

Certified Executive Chef and owner Jim Hughes uses fresh local produce and authentic imported ingredients from France and Italy to highlight his familiar and traditional with a modern flair. A 140+ wine list is hand selected by Chef Hughes to complement the menu. Handmade desserts are made on-site to complement the dining experience.

Certified Executive Chef Hughes, formerly of flagship J.W. Marriott (Washington DC), Marriott Rivercenter (San Antonio, Texas) flagship Marriott Palm Desert Resort (Palm Desert, California) and Marriott New York City Marquis uses fresh local produce to create an exciting and constantly evolving menu developed around the seasonality and availability of different vegetables, grains, seafood, and livestock. Restaurant 213 has an evolving menu may feature dishes such as:

Escargots Bourgogne – Chef Hughes bakes wild Burgundy snails in a classic French garlic sauce.

Tower of Tuna Tartar – Sashimi quality tuna chopped and served with wasabi-ginger mayonnaise.

Oven Roasted Moscowy Duck Breast – - Chef Hughes gently roasts the duck breast and serves it over a wild morrell risotto. The dish is complemented with a wild French berry coulis.

Rockfish “213” – - Locally caught Rockfish are wrapped in prosciutto, topped with lump crabmeat and baked to perfection. Served over wilted greens.

Cocoa Loco – A handmade chocolate cup filled with mocha mousse. Served with home made vanilla bean ice cream and cappuccino sauce. Described by Chesapeake Life magazine as, “...a stunning presentation...Truly to die for.”

Upon entering the restaurant, guests are enveloped by the elegant, yet lively atmosphere. The white-clothed, candlelit tables reflect a soft glow of light off the walls, painted in creamy classic modern tones accented with black and white photographs. Private dining seating provides a private eating experience for parties up to fifteen. There are no televisions in this restaurant but, diners may enjoy ambient music selected by the Chef.

Restaurant 213 is located at 213 N. Fruitland Boulevard, Fruitland, Maryland 21826. Dinner is served nightly from Tuesday to Saturday and lunch is available Tuesday to Friday. For reservations, please contact the restaurant directly at 410.677.4880. For press inquiries, please ask for Chef Hughes.

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Restaurant 213 Fact Sheet

- **Address:** 213 N. Fruitland Boulevard
Fruitland, MD 21826
- **Owner:** Jim Hughes Enterprises, LLC
- **Restaurant Concept:** Authentic, high quality foods influenced from France, Italy and the Pacific all presented with a modern flare.
- **Hours of Operation:** Open Tuesday thru Saturday for dinner.
Open Tuesday to Friday for lunch
- **Décor:** Restaurant 213 is an upscale restaurant with classic modern themes and accented earth tones. Each white-clothed table has fresh flowers and is lit by candlelight.
- **Seating Capacity:** 50 plus dining room with an additional 15 in private dining room.
- **Menu:** Restaurant 213's menu features familiar dining choices presented with style and flair. Certified Executive Chef Jim Hughes uses authentic produce from the regions from which inspire his menu. The menu is seasonal changing to reflect the addition and deletion of fresh produce, meats and fish from the local area. Restaurant 213 features a 140+ bottle selection of vintage wines and ports.
- **Credit Card** Visa, MasterCard, and American Express.
- **Reservations:** Reservations are accepted but not required.
Please call 410.677.4880.
- **Internet:** www.restaurant213.com

For more information, contact: Jim Hughes at 410.677.4880



Jim Hughes
Certified Executive Chef, Sommelier and Owner

Chef Jim Hughes has been the Executive Chef of 213 since its opening in 2004. In addition to 213, Jim has opened many large hotels for Marriott Hotels and Resorts International. Jim was the opening Chef for Marriott's Flagship hotel, the J.W. Marriott in Washington, D.C. as well as their Flagship resort the Desert Spring Hotel and Spa in Palm Desert, California.

Chef Hughes is a Chef Rôtisseur of the Chaine Des Rotisseurs a professional culinary association whose membership is by invitation only. He earned his entrance into the "chaine" while he apprenticed and studied under Roger Verge at the three-star, Le Moulin de Mougins restaurant in Mougins, France.

He has participated in nation-wide culinary competitions receiving over 12 medals and awards from the American Culinary Federations including Best in Show, Special Judges Award and Gold and Silver medals.

Chef Hughes was one of only 110 chefs nationwide invited to participate in the Culinary Olympics in 1988. He placed first in his region and 10th nationwide.

He has catered events for the White House to include President Ronald Reagan, Egyptian President Mubarak, German President Kohl, King Fahad of Saudi Arabia, then Vice President George Bush, First Lady Nancy Reagan and Mr. James Brady.

Chef Hughes was recruited by the University of Maryland system's School of Hotel and Restaurant Management to establish its Culinary Arts program at its Princess Anne campus in 1989.



Awards and Media Recognition



The Daily Times
Salisbury, Maryland
January 19, 2006

“As much as we enjoy the holidays, it's always nice when everything settles back to normal. Nothing is more hectic than the restaurant business in December, when holiday parties and catering take a toll on kitchens and dining rooms alike. Twice we tried to visit Restaurant 213 before Christmas, only to find no reservations available, or the restaurant closed for a private event. Now that the tree is down and the lights are packed, we settled in for a post-holiday celebration with friends -- and found 213 worth the wait.

The menu could use an update. "Curried Summer Vegetable Soup" and "Summer Vegetable Salad" are not available in January. ("Too busy to do a revision," said our server.) We weren't about to let it bother us, since the "winter vegetable" version of both sounded just as appealing.

What 213 does have is a thoughtful offering of "globally influenced" dishes -- a little French, a dash of Italian, a hint of Asian -- that make up a culinary quilt of flavor. Nothing on the menu is unfamiliar, but the combinations are extraordinary: wild salmon over black bean sauce, beef tenderloin and bleu cheese butter, and our favorite, tuna tartar served with cucumbers and a creamy wasabi dipping sauce.

A demitasse of sipping soup arrived at our table as soon as we ordered -- "to get the metabolism going." The rich duck broth was delectable and just enough to anticipate the food to come.

Oysters are prepared two ways at 213: topped with greens ("no spinach," the menu announces) and baked for an aromatic version of Rockefeller, or topped with crab and bread crumbs then broiled for an Eastern Shore treat. We ordered a combination of both and 213's "Tower of Tuna," mentioned above. The tuna, some of the highest quality we've encountered, is served raw, chopped and paired with the wasabi cream sauce, sprouts and cucumbers. "Outstanding" doesn't do this dish justice.

In addition to almost a dozen menu items, Chef Jim Hughes experiments with a series of specials, including lobster, veal chops and rockfish.

The lobster, more than a pound and closer to two, is taken from the shell, mixed in a tarragon beurre blanc (literally: white butter) sauce and served over linguine for a rich, and heavenly, experience. ("Almost too rich," said one of our diners, proving that there can indeed be too much of a good thing.) Hughes' rockfish is especially creative -- meaty and moist, a thick cut wrapped in prosciutto and topped with crab, served on a bed of sautéed greens.



From the regular menu we chose a rack of lamb so flavorful we were tempted to scrape the bones with our teeth; the owner of this dish never got around to sharing.

What strikes us most about 213 is its ability to be completely unpretentious. It's a restaurant for people who like food. Period. The space is comfortable without being overdone. No question was beneath our server and any mispronunciation of unfamiliar food was overlooked. Blue jeans were treated just as well as fur coats. Hughes' ability to manage every detail -- down to fresh roses on the table and pristine restrooms -- could be a blueprint for anyone considering a culinary trade.

We finished our meal with a slightly disappointing series of desserts: 213's famous "Cocoa Loco" and Almond Praline Basket were prettier than they were tasty -- the "loco" mousse completely devoid of flavor, although the cappuccino sauce over accompanying vanilla ice cream made up for it. We think crème brulee is the barometer of any chef's ability, and in this case, Hughes hit a homerun. Even the coffee deserves a mention.

Reservations are advised -- the restaurant is small and often the site for business functions and private parties. Getting a seat before 7 p.m. is easier than after.

Diners looking for great food should take heed: Hughes is at the very top of his game right now; we think it's the best game in town.

Restaurants are selected by the Go! Mystery Reviewer without knowledge of the management or waitstaff. They are judged on food quality, quantity and presentation; atmosphere; service; cleanliness; price; and value. While all restaurants on the Delmarva Peninsula are fair game for review, we focus on restaurants in the Salisbury and Ocean City area. Generally, chain restaurants are not reviewed. To nominate a restaurant, write gomysteryreviewer@yahoo.com."



Chesapeake Life Magazine
Mary Lou Baker
December 2004

"A visit here is like a pilgrimage to shrine of good taste and good tastes...213 is worth remembering -- whether to celebrate a special occasion, or more likely, to make it one."



Metropolitan Magazine
Reader's Choice Awards

2005: Awarded "Best Gourmet Dining"

2004: Awarded "Best Special Occasion Restaurant" and "Best Gourmet Dining"



The Daily Times
Salisbury Maryland
August 19, 2005

Awarded "Finest Ambiance" of any Eastern Shore restaurant.



Chain de Rotisseurs
Cannes, France

Chef Jim Hughes is a Chef Rôtisseur of the Chains Des Rotisseurs, having been inducted into this order while serving under Master Chef Roger Verges at the Three-Star Le Moulins de Mougins restaurant in Mougins, France.



The Daily Times
Salisbury, Maryland
April 16, 2004

“Chef/owner Jim Hughes has catered to presidents and princes...Our first entrée, Seared Neiman Ranch Lamb Loin 213 was outstanding... {the loin} was outrageously delicious...our desserts were wonderful too...the food is fabulous.”



Johnson & Wales University
Newport, Rhode Island

Chef Jim Hughes was honored as Distinguished Visiting Chef #64 in 1994. This program recognizes superior culinary accomplishments and has included the likes of Chef Paul Prodhomme, Chef Emerill Legasse, Chef Paul Bocuse, Chef Roger Verge and Chef Jaques Peppin.



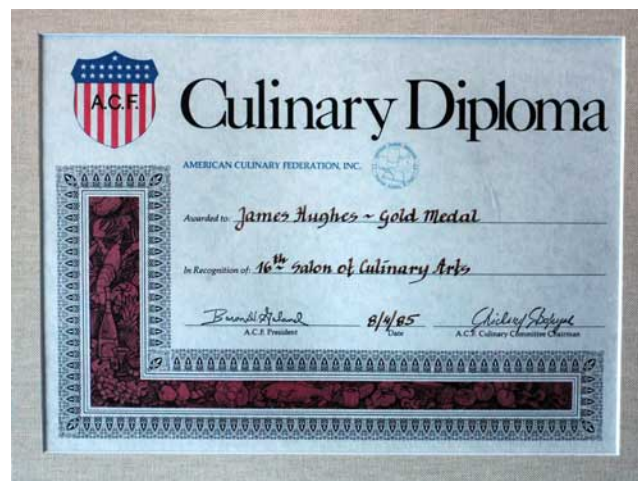
San Antonio News Express
Bill Stevens
San Antonio Texas
October 1986

“Whether Smoked Duck Taco, Crayfish Tamale, Zuni Corn and Carrot Chowder, Frog Legs Rio Grande, or the Santa Fe Coffee Cup dessert, the creations of Chef Hughes were not only wonderfully pleasing to the palate but equally enjoyable to the eye. A new level of Southwest cuisine presentation to which I’d not previously been privy was reached.”

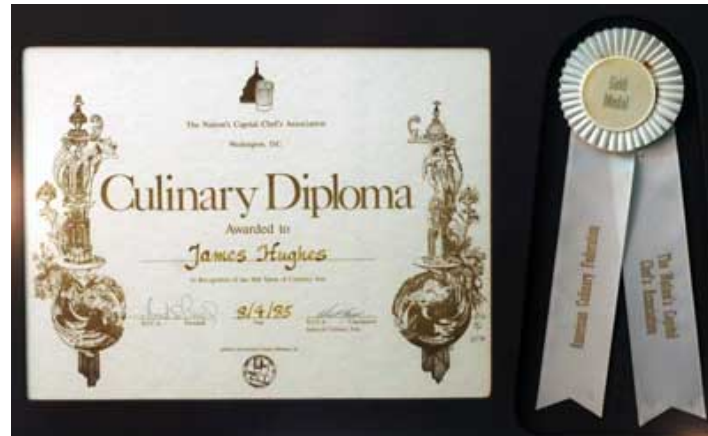


**United States Olympic Committee
Lake Placid, New York
1980**

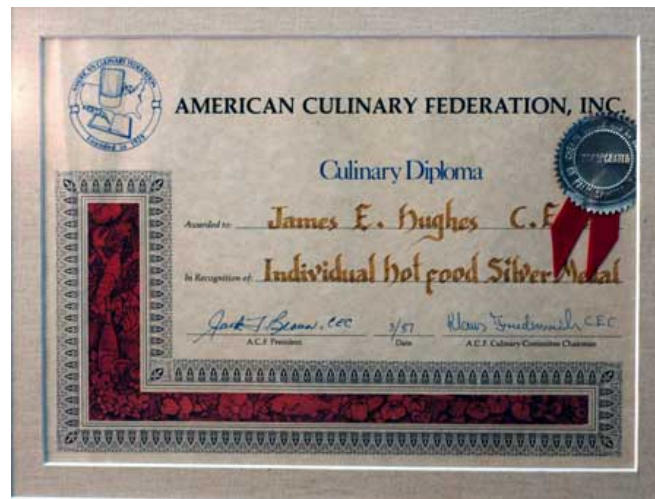
Chef Hughes was a member of the culinary arts team award a Bronze Medal for 160 ton ice sculpture.



**Gold Medal
16th Salon of Culinary Arts
American Culinary Federation
August 4th, 1985**



Culinary Diploma
National Capital Chef's Association
Washington, D.C.
August 4th, 1986



Individual Silver Medal
American Culinary Federation
Washington, D.C.
March, 1987



**Silver Medal
1988 Olympic Trials
Michigan Culinary Arts Salon
American Culinary Federation
October 1988**



**Judges Award
Delaware Valley Chef's Association
American Culinary Federation
March, 1986**



**50th Presidential Inaugural Banquet
Washington, D.C.**



**Certified Master Chef Jim Hughes
Owner, Restaurant 213**



A portion of the Restaurant 213 Dining Room

The restaurant features classic modern themes accented earth tones. Each white-clothed table has fresh flowers and is lit by candlelight.



Tuna Mango Tango