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### **Restaurant SAVOY to be Featured on UNC-TV**

**RALEIGH, N.C. (September 3, 2009)**—Restaurant SAVOY, North Raleigh's affordable, fine-dining experience ([www.restaurantsavoy.com](http://www.restaurantsavoy.com)), announces today that it will be featured on UNC-TV's North Carolina Weekend September 10 at 9 p.m. Nightlife correspondent Deborah Holt Noel will discuss her recent evening at SAVOY. The show will air again Friday, September 11 at 8 p.m.

"The time with Deborah and the UNC-TV crew was exciting," says Marshall Smith, SAVOY chef and general manager. "They were impressed with the quality of food and service tucked away right here in North Raleigh."

The SAVOY menu consists of prix fixe European and American cuisine prepared by classically trained chefs, Marshall Smith and Pete Gibson. The experience of eating in the contemporary and elegant setting is heightened by the locally sourced fresh ingredients. The chefs' concern for quality goes straight to the root; along with cooking, Gibson operates a farm to supply many of the ingredients.

Both chefs draw from worldwide kitchen experiences. Brothers Smith and Gibson served in the kitchen of Jean-Michel Bouvier in Chambéry, France. Smith also attended the New England Culinary Institute. Gibson started working at Jean Claude's, and for five years he developed his skill for seafood by cooking in Alaska at St.Croix.

SAVOY is recipient of two *Metro Magazine* MetroBravo awards, Best New Restaurant in 2008 and Wait Staff honorable mention in 2009. The restaurant offers an upscale, affordable fine-dining experience that includes an extensive wine list. The list consists of old world and new world wines, with 18 selections available by the glass. This vast selection allows guests to pair each course with a complementary wine.

SAVOY is located at Greystone Village on Lead Mine Road in North Raleigh. Reservations are available by calling 919-848-3535, by email to [garland@restaurantsavoy.com](mailto:garland@restaurantsavoy.com) or online at [www.restaurantsavoy.com/reservations](http://www.restaurantsavoy.com/reservations). For more information, visit [www.restaurantsavoy.com](http://www.restaurantsavoy.com).

#### **About Restaurant SAVOY:**

SAVOY, located in the Greystone Village shopping center on Lead Mine Road in North Raleigh, combines affordable fine dining with American cuisine prepared using European techniques. The

Four-Star restaurant offers prix fixe and a la carte options and an extensive wine list. The frequently changing menu is designed as a multi-course culinary experience influenced by seasonal fare. Breads and desserts are made daily by Peter Gibson and Marshall Smith, chefs, brothers and part owners of SAVOY. The restaurant is completely smoke-free, offers multiple private dining options, as well as romantic evening packages. Visit [www.restaurantsavoy.com](http://www.restaurantsavoy.com) or 919.848-3535.

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