

**FOR IMMEDIATE RELEASE**



**Media Contact:**  
Cindy Stranad  
919.232.5008  
[cindy@articulon.com](mailto:cindy@articulon.com)

**Restaurant SAVOY Announces Thanksgiving Hours**

**RALEIGH, N.C. (November 24, 2009)**—Restaurant SAVOY ([www.restaurantsavoy.com](http://www.restaurantsavoy.com)), North Raleigh's affordable fine dining experience, will be closed on Thursday, November 26 to celebrate the Thanksgiving holiday. The restaurant will re-open on Friday, November 27 for dinner from 5:00 p.m. – 10:00 p.m.

“We are a family owned restaurant, so it is important to us for our employees to have time to celebrate with their loved ones,” says Garland Swann, SAVOY general manager.

In addition to its contemporary lunch and dinner selections, SAVOY offers a classical brunch experience with a modern twist. Each Sunday from 10 a.m. – 2 p.m., Chefs Marshall Smith and Pete Gibson add flare to traditional southern breakfast items by adding shrimp to grits, using roasted chicken and vegetable gravy and adding crab cakes to eggs Benedict.

SAVOY’s brunch menu also includes such unique items as a crab cake salad with stone-ground buttermilk dressing, shrimp with rich Creole gravy and a pulled Vidalia rubbed pork shoulder. These items complement the restaurant’s original breakfast selections that include French toast, omelets, eggs Benedict and kids’ plates.

Reservations are available by calling 919-848-3535, or email [garland@restaurantsavoy.com](mailto:garland@restaurantsavoy.com). 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 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.

###