

RATHBUN'S

Rathbun Brothers Defeat Bobby Flay on "Iron Chef America"
For Immediate Release

ATLANTA, GA., - February 25, 2008: Chef Kevin Rathbun became the first Georgia Chef to defeat an Iron Chef on Sunday's night Iron Chef America Series. Kevin and his brother, aka, "The Rathbun Brothers" commanded the show and created five different dishes with the "secret ingredient" of Elk.

Whose cuisine reigned supreme? According to the three judges which included, Food Author, Ted Allen, Rapper Bone Crusher, and Exec Chef, Alexandra Guarnaschelli, The Rathbun Brothers cuisine reigned supreme and scored a fifty to Flay's forty-six. Scored on Taste, Originality and Plating, the Rathbun Brothers received high marks from the judges with one saying, "I'm in awe."

The battle began with Chef Kevin Rathbun and his brother standing in the smoke filled hall with a determined cross-armed stance by Kevin Rathbun. Responding to the host on why they were there, Kent Rathbun said, "We are here to win." And win they did by creating dishes that included Elk Carpaccio, Seared Chili Rubbed Tenderloin, Elk Meatballs, Fajita Marinated Elk Loin, and Manchego Gougeres Stuffed Elk Liver.

To celebrate the victory, Kevin Rathbun threw a party at Kevin Rathbun Steak, which benefited The Atlanta Community Food Bank. They raised \$11,000.00 from the sold out Iron Chef America viewing where guests got to celebrate and watch the show with Kevin Rathbun.

A photo of Kevin Rathbun can be taken from
<http://www.rathbunsrestaurant.com/images/ironchefkevinrathbun.jpg>

About Kevin Rathbun: Kevin is the owner of the nationally acclaimed [Rathbun's](#), [Krog Bar](#) and the newly opened [Kevin Rathbun Steak](#), all in Atlanta, Georgia. Previously, Kevin has worked with renowned chefs and restaurateurs like Pano Karatassos, Bradley Ogden, Emeril Legasse, and Stephen Pyles. He brought Southwestern cuisine to Atlanta with NAVA and then introduced Fusion to Atlanta as the opening Executive Chef of Bluepointe. From 1999-2003, Chef Kevin was the Corporate Executive Chef for the Buckhead Life Restaurant Group, and oversaw many of the restaurants.

For additional information, please contact Cliff Bramble of Rathbun's at 404.524.8280 or via email at cliff@rathbunsrestaurant.com

www.kevinrathbunsteak.com

###