



KENT RATHBUN

FOR IMMEDIATE RELEASE

**MEDIA CONTACT:**  
Ariana Hajibashi-Martin  
adastra public relations  
972.980.8853  
[ariana@adastrapr.com](mailto:ariana@adastrapr.com)

**ABACUS RECIEVES 2009 *Restaurants and Institutions* IVY AWARD**

*The Nationally Recognized Dallas Dining Destination to be Profiled by Magazine and Inducted into the Coveted Society*

DALLAS (APRIL X, 2009)—Abacus, the upscale innovation of Executive Chef and “Iron Chef America” winner Kent Rathbun, has been chosen as a 2009 *Restaurants and Institutions* Ivy Award winner. As one of the restaurant industry’s most prestigious and oldest awards, Abacus’s Ivy designation is based on its outstanding record of overall excellence in food, hospitality and service.

“Receiving the Ivy Award from *Restaurants and Institutions* Magazine is a great honor and the culmination of almost ten years of hard work and innovation since our opening in October of 1999,” said Kent Rathbun, executive chef and partner of Abacus Restaurant. “To be recognized for excellence in food service, quality, and hospitality is essentially what every concept, new and veteran aspires to achieve. Consistently giving our patrons exceptional menu items and attentive service is our number one goal each and every time we open our doors, and will continue to be a priority after the induction of our restaurant into the Ivy Society. Thank you to *Restaurants and Institutions* for providing a special way for us to top off our ten year anniversary celebration.”

Joining the ranks of Nobu in New York, various Ritz-Carlton and Four Seasons hotels, and Emeril’s in New Orleans, Abacus is now recognized for achieving the highest standards in the food service industry. Other 2009 winners include Café Boulud in New York City, Bouchon in Yountville, California, Apple Pie Bakery Café at the Culinary Institute of America in Hyde Park, New York, Virginia Tech University and Oregon State University. The award is based on

more...

votes from *Restaurants and Institutions* 130,000 readers, essentially Abacus's industry peers. The winners will be profiled in the May 2009 issue of *Restaurants and Institutions* and subsequently inducted into the Ivy Society at the 39<sup>th</sup> Annual Ivy Event at the Chicago Field Museum.

Since Abacus opened 1999, the fine dining establishment has received numerous accolades and has been catapulted into the local, regional and national spotlight with industry recognition coming from Mobile Four-Stars, AAA Four Diamonds, DiRONA, Five Star rating from the *Dallas Morning News* and "Most Popular Restaurant in Dallas" rating by Zagat Survey in 2007 and 2008. Abacus has been featured in publications such as *Elle*, *Southern Living*, *Veranda*, *Texas Monthly*, *USA Today*, *The Wall Street Journal*, *Esquire Magazine*, *Rosie Magazine* and *Wine Spectator*.

#### **ABOUT KENT RATHBUN**

By creating an astounding culinary legacy in Texas, Rathbun has thrived in the national scene. He has cooked at the James Beard House in New York on several occasions and was nominated as the James Beard Foundation's Best Chef: Southwest in 1999, 2002, 2003 and 2004. He has repeatedly appeared on a number of TV shows, including the Food Network's "Chef du Jour", Cooking Live with Sara Moulton, "Ready Set Cook", the CBS Early Show, the Rosie O'Donnell Show and NBC's Today Show. Most recently, Kent appeared on Food Network's "Iron Chef America" and defeated Bobby Flay. Rathbun has been featured in *Esquire Magazine*, *Better Homes and Gardens*, *Rosie Magazine*, *Bon Appetit*, *Southern Living Magazine*, *Nation's Restaurant News*, *Elle*, *Veranda Magazine*, *USA Today*, *The Wall Street Journal*, and *The New York Times*. He was honored to be one of the featured chefs for the Bush 2001 Inaugural Ball and has participated in the Pre-SuperBowl Event, "Taste of the NFL" for the past five years. Passionate about charitable organizations, Rathbun is actively involved in the American Cancer Society, March of Dimes, Zoo to Do, the North Texas Food Bank and the American Heart Association.

###