

AUGUST 1: GIRL'S NIGHT OUT AT SPICY'S

With **NEW** Late Night Tapas Menu



Chef Jimmy is truly a Chef of the Stars. Gail and Jimmy are in the process of writing a radio show for the future.



Jane, researching for the Atlantic City Press & Lyndsay Sereda, Daily Record, raved about Jimmy Vena's hot Habanero Peach Barbecued Chicken Wings (\$6.95).



Elaine & Terry Penta of the Record love the Fried Calamari (\$7.95), with Lime Cilantro & Adobo, served with Marinara Sauce & the Sangria and Margaritas.



Carolyn Delafrange of the Times and restaurateur Emanuela Angelo loved the generous specialty drinks and handmade Lobster Eggroll (\$11.95), with Shirachi Chili Sauce & Sesame Seeds. They are from the late nite specialty menu.

After a wonderful experience at the Podium, the girls decided to return, have a walk on the boardwalk and have another delightful dinner with the Celebrity Chef Jimmy Vena. SPICY'S, located directly on the popular boardwalk of Seaside Heights, NJ & owned by Wayne Cimorelli, is a place where many celebrities frequent, like the cast of the "Jersey Shore." The women were surprised that they saw cast member "Snookie" talking to Chef Jim. She is another one who agrees with our club of fashion and dining writers, that the easy prices, fabulous dishes & the personal touch of the Four Star Chef, Jimmy Vena, is so worth coming back to this restaurant. We never stop talking about the fusion method that Chef Jimmy applies to his preparations.

Dorothy Lehman, a guest of Lynne Azzolina, loved the individuality of the food which was served as a tasting. The food can be served "Family Style," which is a favorite among the senior gatherings.

We discussed with Executive Chef Jimmy Vena and he's going to have a very unique, but fashionable, event for us to welcome the President of the International Food Wine and Travel Writer's Association and her member reporters.



Cristine Floyd, Culinary Researcher & Eleanor David are wearing the clothes they bought a few weeks ago at The Podium in Lavalette, as they toast to the Lobster & Spinach Enchilada.



Sylvia Harte of the Irish Echo and restaurateur Emanuela Angelo loved the Prosciutto & Melon (\$7.95), sweet, salty & so fresh.



Betty White & Lynne Azzolina of the Courier love the Creamed Corn & Jalapeno Fritters, (6 for \$3.95) and the new Mini Chorizo Empanadas (\$8.95).



Gail and Emanuela loved Jimmy's dazzling desserts, especially the Tres Leches & the dessert burrito with marshmallows, nuts, ice cream & caramel and the Spicy Cantina Chicken Wings (\$6.95), the Smok'n Hot recipe.