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## **Ibiza Chef/Owner Charles Clark Selected for Food Network's "Iron Chef America" Cult Classic**

***Season four production begins in October  
with Iron Chefs battling world-renowned culinary peers***

HOUSTON, TEXAS, July 19, 2008... Ibiza Food & Wine Bar today announced that chef and owner Charles Clark has been chosen as a challenger for *Food Network's "Iron Chef America."* Based on the format of its Japanese predecessor, cult classic "*Iron Chef America*" carries on the legend of Kitchen Stadium and the famed secret ingredient.

Clark is widely acclaimed for co-founding Ibiza Food and Wine Bar, a Mediterranean mecca in Houston's hip midtown, with business partner Grant Cooper. Chef Clark has taken diners into uncharted territory with a rich, cosmopolitan mix of Spanish, French and Mediterranean cuisines amid an unframed, open kitchen concept that encourages interaction between guests, chefs and servers as part of a sleek dining experience.

In his quest to take home the title of Kitchen Stadium victor, Clark has assembled an award-winning ensemble of high-profile Houston chefs. Joining Clark's team in the heat of kitchen competition will be Tony's chef Olivier Ciesielski and St. Regis chef Lance Warren.

In addition to Clark, this season's "*Iron Chef America*" challenge encompasses an impressive list of celebrated chefs: Chris Cosentino, David Myers, Graham Elliot Bowles, Jose Andres, Tony Liu, Michael Carlson, Ben Ford, Andrew Carmellini, Tim Love, Robert Gadsby, Peter Kelly, Todd Richards, Marc Murphy, Mary Dumont, Lynn Crawford, Kurt Boucher, Alexandra Guarnaschelli, Mark Tarbell, Fortunato Nicotra and Linton Hopkins. Their respective fames range from coast to coast and their accolades are equally expansive.

Fourth-season production begins next month on the "*Iron Chef America*" set. From October 6 through October 24, Kitchen Stadium will be red hot as world-class challengers go head to head with legendary Iron Chefs of America Mario Batali, Bobby Flay, Masaharu Morimoto and Cat Cora.

This season's top-tier culinary talent will be scored by a panel of high-profile judges: *Queer Eye's* Ted Allen; comedian Mo Rocca; TONY award-winning, Broadway actress Cady Huffman; *Vogue* food writer Jeffrey Steingarten; *Food & Wine's* Dana Cowin; restaurant publicist Karine Bakhoun; food writer Akiko Katayama; Donatella Arpaia, co-owner of Davidburke and Donatella; Art Smith, author of *Back to the Table: The Reunion of Food and Family*; The Early Show co-host Julie Chen; fashion designer Isaac Mizrahi; actress Julie White; *Bon Appétit* associate editor Andrew Knowlton; author Michael Auslin; and Tyler Grey, owner of Mikuni Wild Harvest.

Returning as season four's sideline commentator is *Food Network's* resident food historian and scientist Alton Brown, who will offer a play-by-play analysis and personal insights as ingredients are added and the excitement builds. Kitchen Stadium commentary will be injected by Kevin Brauch, *Fine Living's* "*Thirsty Traveler.*"

In the "*Iron Chef America*" competition, Clark will draw upon his extensive culinary experiences, ranging from a small-town Louisiana restaurant, to prestigious The Mansion on Turtle Creek in Dallas, across the globe in France, Italy, Spain and other European countries and in the heat of his own kitchen at hot-spot Ibiza Food & Wine Bar.

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### **ABOUT "IRON CHEF AMERICA"**

Iron Chef America is produced by Triage Entertainment in conjunction with *Food Network* and is based on the format owned by Fuji Television Network, Inc. *Food Network* ([www.foodnetwork.com](http://www.foodnetwork.com)) is a unique lifestyle network and website that strive to be way more than cooking. The network is committed to exploring new and different ways to approach food — through pop culture, competition, adventure and travel — while also expanding its repertoire of technique-based information. *Food Network* is distributed to more than 90 million U.S. households and nine million website users. With headquarters in New York City and offices in Atlanta, Los Angeles, Chicago, Detroit and Knoxville, *Food Network* can be seen internationally in Canada, Australia, Korea, Thailand, Singapore, the Philippines, Monaco, Andorra, Africa, France and the French-speaking territories in the Caribbean and Polynesia. The E.W. Scripps Company (NYSE:SSP), which also owns and operates *Home & Garden Television Network* ([www.hgtv.com](http://www.hgtv.com)), *Do It Yourself* ([www.diynetwork.com](http://www.diynetwork.com)), *Great American Country* ([www.gactv.com](http://www.gactv.com)) and *Fine Living* ([www.fineliving.com](http://www.fineliving.com)), is the manager and general partner.

### **ABOUT IBIZA FOOD & WINE BAR**

Ibiza Food & Wine Bar, located at 2450 Louisiana in Houston, Texas, has captured the elusive marriage of culinary excellence and ambience, making it a star among the peripatetic Houston restaurant scene. While the stylish, albeit unpretentious Midtown locale opened in March 2001, Ibiza continues to be a fresh and new outpost that draws a myriad of diners with its inventive, smartly composed mix of Spanish, French and Mediterranean cuisines. Showcasing the owners' commitment to being a major wine destination in Houston, Ibiza boasts a 14' by 25' wine wall that houses more than 4,000 bottles, with prices hovering just above retail. Prices are upper moderate for lunch and expensive for dinner. Ibiza is also available for private parties.