



FOR IMMEDIATE RELEASE

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Magnolia's On Prospect's Chef Allen Receives Prestigious Nomination

Peoria, IL – Chef Dustin Allen, executive chef and owner of Magnolia's On Prospect, has been nominated to attend the 2013 Chef Tour in Amarillo, Texas, April 16–18, 2013.

The event, sponsored by the *Certified Angus Beef*[®] brand, will welcome an elite group of 24 chefs from around the country, nominated due to their loyal support of the beef industry and their dedication to serving *Certified Angus Beef*[®] in their restaurants.

During the tour, Chef Allen will have the opportunity to attend networking and brand building seminars, as well as visit a working ranch to learn more about the ranching practices and the care that is employed to achieve a high quality beef. The event also includes a tour of a large beef processing plant to learn more about the processes of "pasture to plate".

Chef Allen has been the executive chef and owner of Magnolia's on Prospect for three years, and specializes in made-from-scratch dishes that reflect the bold, pure flavors of the south. He has forged an impeccable reputation for using freshest, *Certified Angus Beef*[®], seafood and other ingredients to create a truly unique dining experience for his guests.

Magnolia's On Prospect Features steaks, seafood and pasta with Chef Allen's own twist on an eclectic Modern American cuisine. Their full bar features fresh-crafted signature cocktails, twenty-four kinds of bourbon and a hand selected wine menu.

The restaurant is located at 5901 North Prospect Road, Junction City, Peoria IL. They serve lunch from 11 a.m. to 2 p.m. and dinner 5 p.m. to 10 p.m. Monday through Saturday. For reservations please call 309.683.8747 or visit their website at www.magnoliaonprospect.com. For regular updates, "like" them on Facebook at www.facebook.com/MagnoliasonProspect.

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