

# Victoria & Albert's Once Again Receives Highly Coveted AAA Five-Diamond Award

LAKE BUENA VISTA, Fla., (June 22, 2011) – For the 12th consecutive year, [Victoria & Albert's at Disney's Grand Floridian Resort & Spa](#) has been awarded the coveted AAA Five-Diamond Award. Victoria & Albert's is the only restaurant in Orlando and one of only three in Florida to be honored with the highest accolade a restaurant can achieve.

Victoria & Albert's Chef Scott Hunnel has drawn national and international applause for his preparation and delivery of American regional cuisine with classical influences at the elegant, 50-seat restaurant.

"Earning the AAA Five-Diamond Award is like winning an Oscar," said Victoria & Albert's Chef Scott Hunnel. "To be one of 55 restaurants in all of North America to receive this prestigious award is such an honor. It confirms our philosophy that it takes passion and a synchronized team to deliver consistent, top-quality cuisine night after night!"

All Five Diamond lodgings and restaurants are subject to unannounced annual evaluations based on extensive published guidelines while potential additions to the exclusive list undergo additional review.

A Disney cast member for more than 20 years, Chef Hunnel understands that the fundamentals of cooking don't change, rather with time, palette's change. He believes it's the continuous evolution that goes into each dish that makes the cooking and the menu at Victoria & Albert's different from other restaurants. To keep pace with the ever-changing food & beverage industry, Chef Hunnel takes gastronomic journeys to visit world-class restaurants, hotels, farms and markets for healthy and savory inspirations.

"Working for Disney has been very gratifying because the company understands that to be the best, we must never stop exploring and growing in constant pursuit of excellence."

Take for example one of his signature dishes – the prosciutto-wrapped lamb served with cipollini onions and sherry vinaigrette – which tastefully demonstrates classical European influences combined with the culinary expertise behind the Victoria & Albert's team of award-winning chefs.

"What makes Victoria & Albert's exceptional is not only the incredible cuisine, but the entire dining experience," said Kevin Myers, vice president of Walt Disney World Resort Operations. "From reservations, the very personal table-side service, sommeliers, chefs and pastry chefs.....the whole team is dedicated to delivering a memorable evening for each of our guests. We couldn't be prouder of the entire team."

Those memorable experiences have led to other accolades including the Orlando Sentinel's 2011 Culinary Hall of Fame, the Forbes Four Diamond Award, Wine Spectator's Best of Award of Excellence and Florida Trend's Golden Spoon Award. Chef Hunnel was also a 2011 semi-finalist in the annual list of top chefs in the country by the James Beard Foundation. He has also been recognized annually since 2007 by the Foundation for his refreshingly contemporary approach in the kitchen and straightforward cooking philosophy.