

PRESS RELEASE

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EXECUTIVE CHEF BEVERLIE TERRA PLANS SERIES OF FARM-TO-TABLE DINNERS

Chaminade Resort & Spa Chef's Dinners to Feature Local Farmers & Vintners

Santa Cruz, Calif. – August 5, 2009 – Local farms and wineries are coming together with Chaminade Resort & Spa to take part in the first of six Farm-to-Table Dinners, featuring the finest that Santa Cruz's local growers and vintners have to offer.

The first Farm-to-Table will be Friday, August 14th on Chaminade's terrace patio, which boasts beautiful views of the Santa Cruz Mountains and the Monterey Bay. The Dinner includes local wine and will begin with a reception from 6:00-6:30 featuring passed hors d'oeuvres, followed by a three course meal, including family style appetizers, plated entrees and desserts. Guests will have the opportunity to speak with local farmers and wine makers about the produce and wine used to prepare the meal.

The local businesses to take part in Chaminade's first Farm to Table Dinner include A.C.E. Organics, TLC Ranch, Strauss Farms (hand-churned butter) and Ed Hoffman (bread). Kathryn Kennedy Winery, Pessagno Winery, Talbott Vineyards, Storrs Winery and Martin Ranch Winery will also be participating throughout the series of Farm-to-Table dinners.

The Farm-to-Table Dinners are the idea of Chaminade Executive Chef Beverlie Terra, who has worked extensively with local farms to create fresh menus that complement the area and utilize seasonal produce. Chef Beverlie regularly visits local Farmers Markets and farms to stay in touch with the local agricultural community and to create a relationship that is ever-evolving and continues to expand to new farms and new produce. In addition to local produce, Chef Beverlie's Farm-to-Table Dinners will also utilize locally sourced, sustainably raised meats and seafood. All of these local ingredients inspire Chef Beverlie to go beyond the normal to create exceptional recipes and dishes.

The next Farm-to-Table Dinners will be held August 28, September 18, October 2nd and October 30th, with the final Farm to Table Dinners still to be scheduled.

Everyone is welcome to come enjoy the first Farm-to-Table dinner and enjoy the bountiful produce grown in Santa Cruz County. The Farm to Table Dinner is expected to be very popular given the rising interest in supporting local business and sourcing produce from the local area. RSVPs are necessary and can be made by calling 1.800.283.6569.

For more information on Chaminade's Farm to Table Dinners, visit www.chaminade.com.

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About Chaminade Resort & Spa

Chaminade, a Full Service Conference Resort, www.chaminade.com, offers world-class hospitality on the California Coast. Built high on a bluff, the mission-style luxury resort commands a panoramic view of the Monterey Bay and the Santa Cruz Mountains. Chaminade's superior location offers a sense of peaceful seclusion only minutes from world-renowned golf, beaches and downtown Santa Cruz. The remarkable setting, combined with the renowned quality and personalized service of Benchmark Hospitality International, keeps guests coming back time and time again. At Chaminade, our goal is to exceed the expectations of guests during their stay at one of the finest conference resorts in the Bay Area. Benchmark Hospitality International operates Chaminade.