

PRESS RELEASE

****Photos Available****

FOR IMMEDIATE RELEASE

Chaminade Resort & Spa Hosts Second Annual Farm-to-Table Dinner Series

Dinner to Feature Local A.C.E. Organics, Old Creek Ranch, Black Hen Farms & Poetic Cellars Winery

Santa Cruz, California - July 8, 2010 - Local farms and wineries are coming together with Chaminade Resort & Spa to host the Second Annual Farm-to-Table Dinner Series, five dinners featuring the finest that Santa Cruz's local growers and vintners have to offer.

Chaminade's next Farm-to-Table Dinner is scheduled for Friday, July 23rd. Dinners will take place 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 5:30-6:00pm featuring passed hors d'oeuvres, followed by a four course dinner beginning at 6:00pm. Guests will have the opportunity to speak with local farmers and wine makers about the produce and wine used to prepare the meal.

This month's Farm-to-Table Dinner will feature eggs from Black Hen Farms, Old Creek Ranch and A.C.E. Organics as well as a variety of wines from Poetic Cellars Winery. The menu will be as follows:

Reception: Deviled Egg Sampler, Guanciale wrapped Mozzarella with Fresh Basil Crostini, Grilled Nectarine Pizette and Cold Roast Beet Soup Shots

Starter: Zucchini Blossom, Stuffed with goat cheese and Pear, Micro Greens, Cinnamon Basil Crème Fraiche

1st Course: Roast Carrots, Beets, Squash, Onions and Burrata cheese on Mache; Soft boiled eggs; Citrus Pistou Basil Vinaigrette

2nd Course: Slow Braised Short Ribs (Old Creek Ranch), Farm Vegetable Sauté, Cheese Grits

Dessert: A decadent, chocolate treat with Bing cherry ice cream

The Farm-to-Table Dinner Series is possible through the outreach 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 also utilizes 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.

Everyone is welcome to come enjoy Chaminade's Farm-to-Table dinners and to enjoy the bountiful produce grown in Santa Cruz County. The Farm-to-Table Dinners are \$65 per person, including the reception, dinner and wine. Tax and gratuity are additional. RSVPs are necessary and can be made by calling 1.800.283.6569.

For more information or for photos of past Farm-to-Table Dinners, please contact Ashley Huffman at 831.372.2259 or ahuffman@armanasco.com.

PR Contact: Ashley Huffman
Armanasco Public Relations, Inc.
Tel: 831.372.2259
Email: ahuffman@armanasco.com

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About Chaminade Resort & Spa

Chaminade, a Full Service 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. Chaminade Resort & Spa, a Forbes Four Star property, is operated by Benchmark Hospitality International.