



PRESS RELEASE

****Interviews Available****

****Photos Available****

For Immediate Release

CHAMINADE RESORT & SPA BEGINS 2nd ANNUAL FARM TO TABLE DINNER SERIES
Series to Features Local Wineries, Farms and Specialty Stores

Santa Cruz, California—April 14, 2011- Chaminade Resort & Spa is welcoming back its annual Farm to Table Dinner series. Farm to Table Dinners will be held monthly through October, with the first to be held on May 20th. Dinners prepared by award-winning Executive Chef, Beverlie Terra, will spotlight fresh, local farm produce, local specialty products and endless wine. Dinners will be served on the Terrace Patio (weather permitting), with panoramic views overlooking the Santa Cruz Mountains and Monterey Bay National Marine Sanctuary.

Representatives from the featured winery and specialty product will attend the dinners to answer any questions and enjoy along with Dinner guests. At the May 20 dinner, Poetic Cellars winery will be poured. The remaining dinners in the series will take place June 24th, July 29th, August 26th, Sept 9th and Sept 30th with further information to come closer to the event dates.

Farm to Table Dinners will begin with a reception, featuring wines and appetizers, at 6:00pm, followed by a full dinner and endless wine at 6:30.

RSVPs are required and can be made by calling 831-475-5600. The price per person is \$100 dollars all-inclusive, with a 10% discount available with those participating in two dinners and a 25% discount for those participating in all six.

For more information please visit www.chaminade.com or contact Ashley Huffman at 831-649-2334 or ashley@enviro-rel.com.

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