

PRESS RELEASE

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

Dinner to Feature Local Yellow Farms, TLC Ranch, A.C.E. Organics and Martin Ranch Winery

Santa Cruz, California - August 10, 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 growers and vintners have to offer.

Chaminade's next Farm-to-Table Dinner is scheduled for Friday, August 20, 2010. 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 fresh samplings from Yellow Wall Farms, TLC Ranch and A.C.E. Organics as well as a variety of wines from Martin Ranch Winery. The menu will be as follows:

Reception: Brule Fig Crostini, Chilled Soup Shots (melon), Monterey Bay Fresh Calamari.

Starter: House Made Pasta with Carbonara Sauce, Pork Belly and Pecorino Cheese.

1st Course: Grilled Baby Romaine & Roast Vegetables & Fruits with Rebecca King Feta Cheese and Meyer Lemon Raspberry Vinaigrette.

2nd Course: TLC Ranch Roast Pork Leg, TLC Ranch Roast Potatoes & Vegetables.

Dessert: "Chef's Dessert"

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 showcase the area's best seasonal produce. Chef Beverlie regularly visits local Farmers Markets and farms to stay in touch with the agricultural community and to scout out new farms and new produce. In addition to local produce, Chef Beverlie's Farm-to-Table Dinners also serve locally sourced, sustainably raised meats and seafood. All of these local ingredients inspire Chef Beverlie to go beyond the expected to create exceptional recipes and dishes.

Everyone is welcome to 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 plus tax and gratuity and include 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 Jessica Nicholas at 831.372.2259 or jnicholas@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.