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

Executive Chef Beverlie Terra Dinners Feature Local Farmers & Vintners

Santa Cruz, CA – April 8, 2010 – It is almost that time of year when all our favorite fruits and vegetables are coming into season and ripe for the picking. To celebrate, 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.

The Farm-to-Table Dinners are scheduled for May 21st, June 18th, July 23rd, August 20th and September 24th, all Fridays. 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.

The local businesses that have committed thus far to taking part in Chaminade's Farm-to-Table Dinners this year will include A.C.E. Organics, Yellow Wall Farms, Black Hen Farm, Belle Farms, Crystal Bay Farms, Rebecca King and Ed Hoffman (bread). As time comes closer to the event, that list will surely grow.

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 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.

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 expected to be very popular given the rising interest in supporting local business and sourcing produce from the local area. The Farm to Table Dinners are \$65 per person, including the reception, dinner and wine. RSVPs are necessary and can be made by calling 1.800.283.6569.

For more information or for photos of the venue and last year's Farm-to-Table Dinners, please contact Ashley Huffman at 831.372.2259 or ahuffman@armanasco.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.