

**A Fabulous Epicurean Experience at Quail Lodge Resort and Golf Club
Presenting Guest Chefs from the Award-winning Peninsula Chicago
Brought to you by The Lifestyle Academy Culinary Dinner Series
at Quail Lodge**

September 26, 2007 ó Carmel, CA ó Guest Chefs from the award-winning Peninsula Chicago kick start the Lifestyle Academy ó Culinary Dinner Series at The Covey Restaurant at Quail Lodge Resort and Golf Club.

This two-part program features Calvin Soh, Chef de Cuisine, Shanghai Terrace from October 16 ó 27, 2007 and Terry Crandall, Executive Chef, October 30 to November 8, 2007, both from The Peninsula Chicago.

Soh shares his experience in gourmet Chinese cuisine, authentic in flavour combined with a contemporary approach, served with a twist and will be on property to oversee this promotion from October 16 ó 20. Additional dates for the promotion highlighting offerings from the Shanghai Terrace menu continue until October 27. Signature dishes include the famed Herbal Chicken Tea, Lobster Dimsum and the Wok-roasted Wagyu Beef. According to Soh, "It gives me great pleasure to present my Chinese and herbal-inspired cuisine from Shanghai Terrace to the guests of The Quail Lodge."

Crandall on the other hand, will be showcasing cuisine from the first and second *Naturally Peninsula* ó Flavours cookbooks, the later of which will be available for pre-purchase starting October 3 (www.peninsulaboutique.com) and delivery after Thanksgiving. The culinary teams from the eight Peninsula Hotels worldwide contributed various recipes using different kinds of tea to create healthy and interesting dishes.

Crandall will be on property from October 30 to November 3 and this second food promotion continues until November 8, also at The Covey. Delectable options include: Pan Seared Diver Scallops with Heirloom Apple, Cider-jasmine Tea Reduction; Line-caught Turbot with Caper-raisin Chutney, Baby Spinach, Lemon Verbena Bubbles; Corn Nut Crusted Bison Short Ribs with Creamy Grits, Rainbow Chard and Pickled Onions.

õThe Quail Lodge, located in this beautiful part of the US is so remarkable and known for its healthy produce and attributes. It is a true pleasure to create a menu utilizing produce from the bountiful organic gardens within the area" Crandall enthuses.

õIt is such an honor for our Chefs at The Peninsula Chicago to work with the culinary team at The Quail Lodge for a food promotion which such a legendary restaurant as The Covey" says Oliver Dudler, Executive Assistant Manager, F&B Food and Food Beverage, The Peninsula Chicago.

Matt Bolton, chef de Cuisine at The Covey together with his team will support the Guest Chefs and will welcome their regular diners and new guests to these events. They will also work with purveyors to source the freshest local and international supplies of organic vegetables, fruits, herbs, prime cuts and seafood.

øWe are extremely delighted to have Chefs Soh and Crandall from the award-winning Peninsula Chicago to launch our Lifestyle Academy ó Culinary Series at Quail Lodge. This will allow out guests to experience the best of The Peninsula Chicago and the rest of The Peninsula Hotelsø creative culinary offerings,ö according to Sarah Cruse, General Manager, Quail Lodge Resort and Golf Club.

Price for a five-course set dinner is from \$ 95* per person (*price is still subject to tax and gratuities). For reservations or more information, please call us at (831) 620-8820 or visit us at www.quailodge.com.

Shanghai Terrace represents Chicago Heart, Asian Soul. In a setting evocative of the øParis of the Eastö circa 1930, this restaurant provides an exquisite Shanghainese dining experience with its intensely flavoured dishes as well as for its unobtrusive service.

The Covey, one of the regionø celebrated restaurants, serves California-Mediterranean cuisine and an award-winning wine list. With the freshest ingredients from local farmers and fishermen, savour culinary treasures and delight in an extraordinary culinary journey.

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