



FOR IMMEDIATE RELEASE

LIFESTYLE ACADEMY CULINARY DINNER SERIES AT QUAIL LODGE

EARTHBOUND FARM AND QUAIL LODGE RESORT AND GOLF CLUB PRESENT “FOR THE LOVE OF FOOD – A WEEK IN UMBRIA” A Collection of culinary events reflecting the traditions of Italy’s Umbrian region

CARMEL, California ó (January 7, 2008) ó Earthbound Farm and the Lifestyle Academy at Quail Lodge, in support of the Eco-Farm Conference and the Farmers Exchange Alliance’s mission, present *“For the Love of Food – A Week in Umbria”*, featuring two unique dining experiences reflecting the culinary traditions of Umbria.

January 24, Italian Wine Dinner: The Covey, Chef de Cuisine Matt Bolton, will offer an intimate five-course Umbrian influenced dinner paired with limited production, hand-harvested Italian wines presented by wine expert Doug McCall. The menu will feature organic sustainable produce as well as artisanal products. The price is \$125 per person inclusive of tax and gratuity. The reception begins at 6:45 pm with dinner following at 7:30 pm.

January 26, Evening in Umbria Celebration: As part of the Farmers Exchange Alliance’s aim to create ongoing relationships between farmers and chefs, Quail Lodge will host leading chefs from the Central Coast to collaborate on a six-course tasting menu for the celebratory evening featuring twelve Umbrian farmers as guests of Honour. Chefs include Craig von Foerster of Sierra Mar, Brandon Miller of Stokes Adobe, Rick Edge of Lattitudes, Jérôme Veil of Will’s Fargo, Anne Parker-Johnson and Yann Lusseau of Parker-Lusseau Pastries, Matt Bolton of The Covey and Neil Dunn Executive Sous-Chef of Quail Lodge. The price is \$135 per person inclusive of tax & gratuity. The reception begins at 6:30 pm, with dinner following at 7:30 pm in the Peninsula Ballroom at Quail Lodge.

January 22– 26, A Week in Umbria: Throughout the week, Quail Lodge will offer Umbrian inspired four-course pre-fix menu at The Covey and two-course pre-fix menu at Edgar’s. The menus prices are \$85 for The Covey and \$30 for Edgar’s excluding tax and gratuity.

For reservations and more information, please call (831) 620-8820 or visit us at www.quailodge.com/lifestyle.

The Covey, one of the region's celebrated restaurants, serves California County Cuisine, and features an award-winning wine list. Chef de Cuisine, Matt Bolton creates an opportunity for guests to savour culinary treasures from local farmers and fishermen and delight in an extraordinary culinary journey.

Edgar's, the resort's second restaurant highlights favourite dishes prepared with top quality ingredients. The restaurant overlooks the driving range of the golf course and features a cozy heated patio, a full bar with multiple flat screen monitors for watching premier sporting events and an elegantly casual dining area complete with fireplace.

Nestled on 850 acres in the heart of sunny Carmel Valley, Quail Lodge Resort amenities include 97 well-appointed guest rooms, an 18-hole championship golf course, swimming pool, tennis court, two restaurants, pampering spa, Land Rover Experience Driving School and trails through the remarkably beautiful environment of lakes, lush gardens and rolling hills. Quail Lodge Resort & Golf Club is managed by The Peninsula Hotels, which operates luxury hotels in key gateways of Asia and the USA: The Peninsula Hong Kong, The Peninsula New York, The Peninsula Chicago, The Peninsula Beverly Hills, The Peninsula Bangkok, The Peninsula Beijing, The Peninsula Manila, The Peninsula Tokyo and The Peninsula Shanghai (2009).

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