

SUN MOUNTAIN LODGE

PRESS RELEASE

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Contact:

Rob Thorlakson

509-996-4705

rob@sunmountainlodge.com

Meals at Sun Mountain Lodge Loaded with Local Fare

Winthrop, Wash. — Many of the farmers and foragers that supply Sun Mountain Lodge (the world-class resort known for its innovative, award-winning food and wine program) do not have websites. They do, however, have their fingers on the pulse of the seasons and how to yield fresh organic gourmet foods from their solo or small farming operations. And Sun Mountain Executive Chef Russell Bradshaw knows them all personally.



“Our guests care about what they eat and where their food comes from,” says Chef Bradshaw, “so we’re delighted to tell them.” Meats come from the all-natural butcher in Twisp, and the Methow Valley as seen from the resort’s Dining Room and Wolf Creek Bar and Grill. Organic, free-range eggs and broiler chicken are simply trucked straight up the mountain.

Since arriving in 2008, Chef Bradshaw and his culinary staff have explored the source of most of the food that moves through the Sun Mountain kitchen. They can do this because Undine Acres, [Bluebird Grain Farms](#), [Big Valley Ranch](#), [Thomson’s Custom Meats](#), [Blue Star Coffee Roasters](#) and many other small operation suppliers are located “just down the road.”



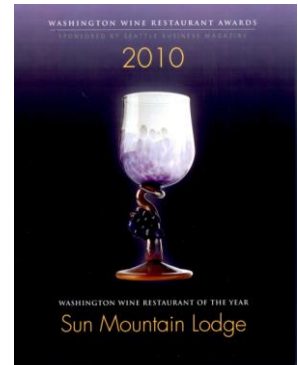
In fact, the Methow Valley and Okanogan County are teaming with growers, cheese makers, mushroom and ramp pickers, cattle, pig and chicken ranchers, and other organic producers that keep the menu at Sun Mountain Lodge one of the most exciting in the Pacific Northwest.



“Because our clientele is upscale but casual,” says General Manager Brian Charlton who is widely recognized over the years for keeping the resort in vogue, “they’re looking for a trendy presentation of traditional fare, but it has to be healthy and most certainly earth-conscious, too.” Local sourcing has allowed Sun Mountain to meet this demand and also assisted the viability of local communities to expand their market offerings. “We plate a filet mignon with much more than a bunch of broccoli,” said Chef

Bradshaw. Every week the colors and flavors in the medley change: Soft pink baby beets, purple passion asparagus, and golden carrots—all transferred from turf to table in a matter of hours. “There’s a joy that comes with seeing the whole story on your plate.”

Careful cultivation from creamery, say, to creative presentation, has led to exceptional recognition including another AAA Four-Star Diamond Award for the Dining Room and the Resort in 2010 (the only resort and resort restaurant, to receive this standing in Washington state); Condé Nast Johansen’s Awards for Excellence (worldwide); “Special Places of Washington’s Top 40 Places for Romance, Adventure, and Gourmet Cuisine”, and many more.



Fine Wine Improves Everything

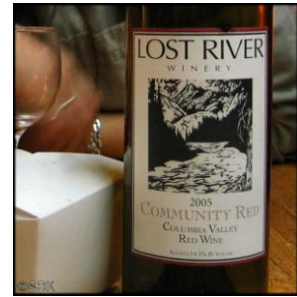
Complimenting the exceptional food and service at Sun Mountain Lodge is an equally renown wine and beverage program. Indeed, last year, the Washington Wine Commission recognized Sun Mountain Lodge with its highest honor: “Washington Wine Restaurant of the Year”. It was the first place east of the Cascades to be honored with this award.

The wine cellar, designed to resemble the classic cave cellars of Europe, features over 5,000 bottles and 600 different labels, including more than 500 wines from Washington State alone. To make things extra special, small parties may book cellar dining at the long cherry wood table that seats 14.

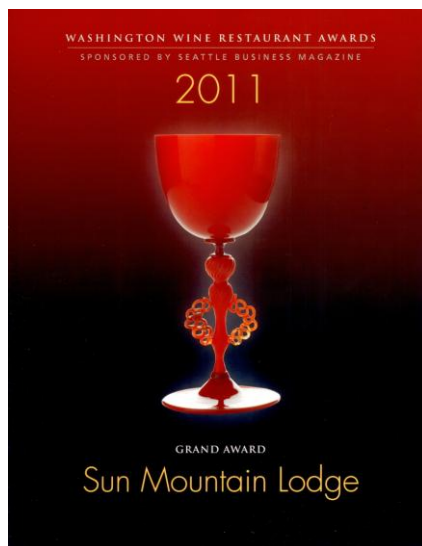
“We stock small lots from small production wineries,” says Wine Director Don Elsing. “For instance, there’s an up-and-coming winery in Winthrop, [Lost River Winery](#). They make an unusual red from the Italian Nebbiolo grape which is grown in

Washington near the Tri-Cities. It's a delightful, refreshing wine."

The wine program frequently brings in local vintners and wine makers for tastings, and guests from the neophyte to the connoisseur enjoy discussing wine-food pairings while dining. All the famous viticulture areas (AVA-certified grape-growing regions) of the state are represented including Red Mountain, Walla Walla, Columbia Valley, Yakima Valley and Chelan.



"Whether guests know a little or a lot about wines, they enjoy exploring options and learning about what we recommend as pairings to the various dishes we serve," says Elsing. "It's such a pleasure navigating our guests through the wine selections."



Awards keep flowing in. The Wine Press Northwest "10th Annual Great Northwest Wine Lists" recently presented Sun Mountain Lodge with the "Outstanding Northwest Wine List" award. The resort also earned the Washington Wine Restaurant Award, Washington Wine Grand Award, and the Santé Award, Wine Hospitality Award honoring restaurants and professionals that exhibit outstanding achievement in wine service and hospitality, Hotel/Resort Fine Dining category. For a full list of available wines, please visit: <http://www.sunmountainlodge.com/pdfs/WineList.PDF>

Interns Inherit Whole Earth Approach

The legacy of the resort's food and beverage program is being passed on to handpicked students in its apprenticeship program sanctioned by the American Culinary Federation and Washington Labor and Industries. In fact, Sun Mountain's Dining Room is a stand-alone; it is the only private restaurant with its own culinary school in the entire state of Washington.

The apprenticeship requires a three-year commitment working under a Certified Executive Chef, in this case Chef Russell Bradshaw, C.E.C. as well as other well educated and experienced chefs, while taking college credit classes online.

Students learn through hands-on experience, classroom lectures, demonstrations,

and field trips in an “earn-as-you-learn” environment. Upon completion of the program, students receive nationally recognized credentials and the designation of C.C. “Certified Culinarian.”

Resort Background

Sun Mountain Lodge is a premier destination resort and spa situated in seclusion on a mountaintop on the northeastern slopes of the Cascades Mountain Range. Ninety six luxury guest rooms, most with fireplaces, overlook 3,000 acres of private terrain that serve as a gigantic playground for cross-country skiing and sleigh rides, and a full range of spring through fall outdoor activities. More information is available online at www.sunmountainlodge.com.

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