

***** MEDIA ALERT *****

THE BLUFF RESTAURANT • BAR • TERRACE AT FRIDAY HARBOR HOUSE SERVES UP COOKING CLASS GETAWAYS THIS FALL

Chef Kyle Nicholson to lead San Juan Island Farm-to-table-inspired kitchen mixers designed for two

WHO: Chef Kyle Nicholson of The Bluff Restaurant • Bar • Terrace at Friday Harbor House

WHAT: **Couples Kitchen Mixers** at Friday Harbor House featuring three culinary vacations organized around the theme, **Farm to Table Island Style**. Each two-night getaway includes a cooking class hosted by Chef Kyle, a special welcome amenity from The Bluff and lunch for two with wine featuring the ingredient or technique learned in class.

Farm to Table Island Style: Learn how to make the most of seasonal offerings from local farmers markets during this produce-focused series. Chef Kyle shares his secrets to picking, cleaning, storing and cooking the freshest items available. Utilizing herbs from the on-site garden, including sage, thyme, tarragon, curry leaf and basil, students will learn the importance of working with just-picked produce and knowing local farmers and producers.

WHEN: Guests are encouraged to attend one or all classes within the series:

September 9-10, 2011:

- The **“Spring into Late Summer Salads”** class will have students whipping up light, yet filling, entrée salads bursting with seasonal delights such as heirloom tomatoes, pole beans, huckleberries, gooseberries, blackberries and raspberries. Discover easy tips on creating the perfect dressings and garnishes to highlight the fresh, seasonal ingredients discovered and discussed.

October 7-8, 2011:

- During **“Entertaining Autumn Cuisine”**, Chef Kyle teaches how to entertain with ingredients such as eggplant, chanterelle mushrooms, red torpedo onions and a variety of peppers such as sweet, banana and bell guaranteed to make guests swoon.

November 10-11, 2011

- Celebrate **“A True Fall Harvest”** with a tutorial on the freshest harvest items from the islands and beyond, using ingredients such as hedgehog mushrooms, golden and red beets, Hubbard squash, leeks, kale and potatoes.

WHERE: Friday Harbor House
130 West Street
Friday Harbor, Wash. 98250
866.722.7356
www.fridayharborhouse.com

DETAILS: The culinary adventure begins on Friday evening with a relaxing overnight stay, followed by a signature continental breakfast on Saturday morning. The kitchen gets mixing at 11:00 a.m. when Chef Kyle introduces the recipes and begins the hands-on instruction. At 2 p.m. students will toast to their hard work with wine and a specially prepared lunch featuring the ingredient or technique learned in class.

Classes are only available on the dates listed above. Packages range from \$199-\$249 per night with a minimum two night stay. Packages are based on double occupancy and subject to availability. To make reservations call 1-866-722-7356 or visit www.fridayharborhouse.com.

Friday Harbor House

Friday Harbor House is a waterfront inn located in the bustling island seaport of Friday Harbor, home to charming shops, galleries and restaurants. Situated on San Juan Island, the inn features spectacular views of the marina, San Juan Channel and Mount Constitution on neighboring Orcas Island. Each of the 23 remodeled guest rooms and suites at Friday Harbor House offers a fireplace, oversized jetted bathtub and breathtaking views. Chef Kyle Nicholson prepares an array of fresh fare from the local waters and farms, showcased in a mouthwatering menu of small plates, savory sandwiches, colorful salads and seasonal specialties at The Bluff Restaurant • Bar • Terrace. Friday Harbor House is owned by Lang and Anne Simons and managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or to make a reservation, please call (866) 722-7356 or visit www.fridayharborhouse.com.

About Columbia Hospitality

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm specializing in luxury hotel and resort management, was founded in 1995 by John Oppenheimer. Columbia's growing portfolio of premier properties, including boutique hotels, award-winning resorts, event venues and conference centers, offer world-class service in exquisite settings. Columbia creates memorable experiences for guests and team members while achieving phenomenal results for owners. The company's continued success has led to an international expansion of the consulting division and more than 100 hospitality development projects worldwide. For more information about Columbia and a full list of properties visit www.columbiahospitality.com.

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Media Contacts: Hamilton McCulloh / Erin Petrie Osborne
 GreenRubino
 (206) 447-4747
 hamiltonm@greenrubino.com / erino@greenrubino.com