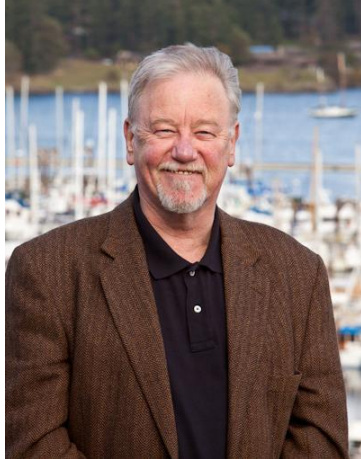


## FRIDAY HARBOR HOUSE ANNOUNCES NEW LEADERSHIP

*San Juan Island's premier inn welcomes new operations manager and chef*



(Caption: Photo #1, Michael Alexander, operations manager. Photo #2 Kyle Nicholson, chef)

**Friday Harbor, Wash. (December 9, 2010)** – Friday Harbor House welcomes Michael Alexander to the position of operations manager, and Kyle Nicholson to the role of chef of the boutique San Juan Island inn and The Bluff Restaurant • Bar • Terrace. Alexander will be responsible for overseeing the daily operations of the inn and The Bluff, working closely with Nicholson to execute Friday Harbor House's culinary, special events and catering efforts.

"We feel very fortunate to be welcoming Michael and Kyle to Friday Harbor House," said Bret Matteson, chief operating officer of Columbia Hospitality, which manages Friday Harbor House. "These gentlemen bring a wealth of experience, talent, creativity and enthusiasm to their work, and are a seamless fit for the inn and within the San Juan Island community".

A seasoned veteran of the hospitality industry from line cook to educator, Michael Alexander most recently developed, implemented and managed The Portfolio Room, the featured fine dining restaurant of the Culinary Department at the Art Institute of Seattle, while instructing various courses within culinary operations and management. A certified hospitality educator, Alexander has instructed at FareStart, a Seattle nonprofit for culinary job training and placement, and Edmonds Community College.

A graduate of Evergreen State College in Olympia, Washington and the Western Culinary Institute in Portland, Oregon, Kyle Nicholson brings nearly a decade of experience in the culinary

industry to The Bluff Restaurant • Bar • Terrace and Friday Harbor House. His farm-to-table philosophy and passion for leveraging local, sustainable agriculture is reflected in The Bluff's straightforward and pure cuisine created from ingredients cultivated from the surrounding land and sea. Nicholson returns to the Pacific Northwest following his management of a successful culinary program with Sur La Table in Salt Lake City, and with fine dining establishments in Park City and Alta, Utah.

### **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](http://www.fridayharborhouse.com).

### **Columbia Hospitality, Inc.**

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 80 hospitality development projects worldwide. For more information about Columbia and a full list of properties visit [www.columbiahospitality.com](http://www.columbiahospitality.com).

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