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FOR IMMEDIATE RELEASE

**FIVE ACCLAIMED PARK CITY CHEFS INVITED TO PRESENT AT
NEW YORK CITY'S RENOWNED JAMES BEARD HOUSE**

PARK CITY, UTAH (September 4, 2018) — Chefs from five of Park City, Utah's top eating establishments have been invited to present their craft at a special dining event at the historic James Beard House in New York City's Greenwich Village. Chefs Jodie Rogers, Deer Valley Resort's Director of Food and Beverage; Briar Handly, Chef/Partner of Handle; Seth Adams, Executive Chef and Owner of Riverhorse on Main; Zane Holmquist, Vice President of Food & Beverage and Corporate Chef for The Stein Collection; and Matthew Harris, Chef/Owner of Tupelo Park City will combine forces on Thursday, Sept. 20, showcasing Park City's diverse, creative and hyper-innovative food culture.

Each of the five, award-winning chefs invited to present are integral in setting the standard for Park City's vibrant restaurant scene. Accolades from the group range from regular guest appearances cooking on *Today*, *Forbes Travel Guide* Four Star ratings and the prestigious DiRōNA award to *Salt Lake Magazine's* Best Restaurant, *Wine Spectator* Award of Excellence, *Zagat* Top 10 Utah Restaurant awards and many more.

"Being asked to cook at the James Beard House is one of the highest honors for a chef," said Jodie Rogers, participating Deer Valley Resort chef and co-president of the Park City Area Restaurant Association. "Each chef will lead a course, but this is truly a collaborative effort. As a team, our goal is to be a great representation of Park City's talented dining ensemble."

The evening will begin with Utah-centric hors d'oeuvres including compressed Green River melon, Tupelo Farms sunburst tomatoes, and hop-smoked Utah trout, paired with two signature cocktails from Park City's own High West Distillery. Guests can enjoy the Little Hollywood, High West's Double Rye! with guava juice, earl grey syrup, tarragon leaves, live juice and tarragon, and the Distillery's tried-and-true Old Fashioned of Rendezvous Rye, demerara sugar and angostura bitters with a citrus twist. The dinner menu features smoked parsnip with granny smith apple and beet root, rabbit saddle porchetta and cider-braised rabbit leg, and 44 Farms Wagyu beef short rib. Two pre-dessert High West sippers will be served, including A Midwinter Night's Dram and a new spirit blend revealed exclusively to the James Beard House dinner guests. Sumptuous grilled figs with goat's milk ricotta and honeycomb will round out the evening.

The James Beard Foundation's mission is to celebrate, nurture and honor chefs and other leaders making America's food culture more delicious, diverse and sustainable for everyone. Chefs from across the country are invited to "perform" at the Beard House by presenting dinners to Foundation members and the public—a 74-guest maximum capacity. Chefs are recommended by the Chef Selection Committee and invited by the director of house programming based on a high criteria standard. Tickets for the exclusive Park City James Beard dining event sold out within a week.

To learn more about the James Beard House presentation and the participating chefs, contact Christa Graff with Graff Public Relations, LLC, at 435.640.7921 or christa@graffpr.com. Additional information on Park City's dining scene and events can be found at parkcityrestaurants.com.

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ABOUT PARK CITY AREA RESTAURANT ASSOCIATION

The Park City Area Restaurant Association (PCARA) is a non-profit organization comprised of more than 70 Park City area restaurants. Created to promote the impressive collection of restaurants available in this scenic resort town, PCARA's goal is to share the food story of a ski town that will not leave you hungry or bored. In addition to promoting its world-class restaurants, PCARA invites thousands of locals and visitors to further explore Park City's eclectic dining options by hosting events that showcase both the diversity and creativity of its bars and restaurants. Such events include the Summer Cocktail Contest, Savor the Summit and Dine About. PCARA is Park City's dining and nightlife biggest endorser and enthusiastically devotes its efforts so Park City's food scene is just as recognized as its peaks.

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ABOUT THE JAMES BEARD FOUNDATION

The James Beard Foundation's mission is to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. For more than 30 years the Foundation has accomplished this mission through programs that highlight food's central role in our lives. In addition to hosting guest-chef dinners throughout the year at the historic James Beard House in New York City, the Foundation administers the James Beard Awards; grants scholarships for culinary students; produces national events that include Taste America; and creates educational programs for the culinary community and food lovers. The Foundation addresses the growing challenges facing our food system through its Impact Programs, which include the Leadership Awards; Chefs Boot Camp for Policy and Change; Issue Summits; and Culinary Labs. Industry issues, such as gender imbalance and diversity in culinary leadership, are addressed through our Industry Programs. For more information, please visit jamesbeard.org and follow @beardfoundation on Instagram, Twitter, and Facebook.