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RIVERHORSE ON MAIN HOSTS JAMES BEARD 'CELEBRITY CHEF TOUR'

Executive Chef Seth Adams Welcomes World-Renowned Chefs for Kitchen Collaboration

PARK CITY, Utah (August 10, 2017) — Riverhorse on Main hosts the return of the James Beard Foundation's "Celebrity Chef Tour" on Saturday, September 16, featuring Riverhorse on Main Executive Chef Seth Adams and other award-winning chefs who will craft an unforgettable meal for their lucky dinner guests.

Celebrity Chef Tour stops include restaurants all across the nation as a means of extending the experience of what it's like to dine at New York City's historic James Beard House. Select chefs prepare their own exquisite dishes and combine their talents to serve masterfully executed multi-course dinners. Dinner guests not only have the chance to meet award-winning chefs but also experience a collection of the top fine dining establishments in the country.

"It's an honor to welcome such a group of gifted culinary greats and be among friends for this memorable event," said Seth Adams, co-owner and executive chef of Riverhorse on Main. "The variety of talents in one kitchen will result in a one-of-a-kind dining experience for everyone in attendance."

Adams will host Chef Sheamus Feeley, president and founder of SF Hospitality Group in Denver, Chef Neal Fraser, chef and owner of Los Angeles' Redbird and Vibiana, James Beard Award-winning pastry chef Dahlia Narvaez of Mozza Group in Los Angeles, along with local

talent, Montage Deer Valley Executive Chef Shawn Armstrong and Chef John Murcko of Park City's Firewood.

The 6-course dinner will begin with Chef Armstrong's Hudson Valley Foie Gras terrine, local peaches, Creminelli speck ham, pain d'epices and pistachio, followed by Chef Feeley's boiled peanut hummus, pecan-smoked chicken, Hatch green chile schug, za'atar peanuts and crispy chicken skin.

This year's prestigious dinner is made possible in part by funding from the Summit Restaurant Tax grant and the Park City Area Restaurant Association, evidence of Park City's local commitment to garnering positive exposure for the region's restaurants.

"We are so excited to support an event of such distinguished culinary professionals," said PCARA executive director Ginger Ries. "It is a great opportunity to showcase our impressive culinary scene and share it with accomplished chefs from across the country."

The event begins at 6:30 p.m. on September 16, and tickets cost \$225. Proceeds benefit the James Beard Foundation. Tickets will be available Wednesday, July 12, by calling Riverhorse on Main at 435.649.3536 or online at <https://www.jamesbeard.org/events/park-city>.

Riverhorse on Main, one of the oldest and most distinguished restaurants in Park City, is known as one of North America's top culinary destinations. The premier fine dining restaurant has earned repeated Forbes Four Star and AAA Four Diamond recognition, was named Open Table's Diner's Choice Winner in 2016, and has received the DiRoNA Award of Excellence since 1995, Park City's first restaurant to earn the accolade.

Chef Adams began his culinary career as a teenager, working in catering. His passion for creation and proven recipes have garnered him some of the highest accolades in the industry. Chef Adams was hired as executive chef at Riverhorse On Main in 2004 and has led a team of culinary professionals to build the restaurant's elite reputation on an international scale.

Chef Sheamus Feeley, president and founder of SF Hospitality Group in Denver, spent several years as executive chef with Hillstone Restaurant Group at properties in Napa Valley and Beverly Hills. Before establishing his own company, he was the VP of Kitchen and Culinary Innovation at BJ's Restaurants, Inc. in Huntington Beach.

Chef Neal Fraser earned a degree from the Culinary Institute of America and worked at restaurants of esteemed chefs such as Wolfgang Puck, Thomas Keller, and Joachim Splichal. He currently owns flagship restaurant, Redbird, and performing arts venue, Vibiana. Fraser was featured on Bravo TV's 'Top Chef Masters,' Fox's 'Hell's Kitchen,' Food Network's 'Iron Chef America,' Esquire TV's 'Knife Fight,' and Food Network's 'Beat Bobby Flay.'

The James Beard Foundation named Dahlia Narvaez Best Pastry Chef in 2016. She built her foundation at the James Beard Award-winning Campanile before becoming Executive Pastry Chef of Los Angeles' Mozza Group, overseeing its three LA restaurants and kitchens in Newport Beach and Singapore. Narvaez' work has been featured in the Los Angeles Times, LA Weekly, New York Times, Bon Appetit, Food & Wine Magazine, and GQ.

With a culinary career spanning two decades and several continents, Shawn Armstrong brings a world of experience to his role as Executive Chef of Montage Deer Valley. With almost five years at Deer Valley, Armstrong oversees all of the culinary creation and execution of the six dining outlets as well as the expansive Banquets department.

John Murcko was previously the executive chef of Talisker's restaurant collection where he earned honors such as "Best Chef in Utah," "Best New Restaurant in Utah," and "Best Restaurant in Park City." After a brief stint as the director of culinary operations at Sun Valley Resort in Idaho, Murcko opened the acclaimed open-flame Firewood restaurant on Park City's Historic Main Street in December 2016.

Deer Valley Resort will be offering the following lodging packages in conjunction with the Celebrity Chef event:

Fall Hotel Room Special Rate

Fall is a great time to enjoy the crisp mountain air, cool mornings and sunny afternoons at Deer Valley Resort. Enjoy Deer Valley's award-winning accommodations at a fraction of our winter rates. Lodging rates start at \$149 per night for a hotel room at either Lodges at Deer Valley or Silver Baron Lodge. In addition, stay three nights or more and receive a \$50 Dining Card valid at Deer Valley Grocery~Café and The Brass Tag. *Valid September 5 – November 30, 2017. Rates subject to change on Thanksgiving weekend.*

Fall Condominium Lodging Special

Fall is a great time to enjoy the crisp mountain air, cool mornings and sunny afternoons at Deer Valley Resort. Enjoy Deer Valley's award-winning accommodations at a fraction of our winter rates. Receive 10% off one-bedroom or larger condominiums. In addition, stay three nights or more and receive a \$50 Dining Card valid at Deer Valley Grocery~Café and The Brass Tag. *Valid September 5 – November 30, 2017. Rates subject to change on Thanksgiving weekend.*

Details and more information can be found on: [Deer Valley Resort Lodging & Reservations website](#)

For more information, contact Christa Graff, of Graff Public Relations, by calling 435-640-7921 or emailing christa@graffpr.com.

About Riverhorse on Main

Since opening New Year's Eve 1987, Riverhorse On Main has been regarded by restaurant critics and the dining public alike as one of North America's top culinary destinations. In 1995, the Riverhorse became Utah's first restaurant to receive the prestigious DiRōNA Award, dedicated to "excellence in dining," and it has received the honor every year since. In January 2000, Riverhorse On Main received the ultimate honor in the hospitality industry as the state's first establishment awarded the Mobil Travel Guide Four-Star Rating as one of the top 108 restaurants in the United States, Canada and Mexico. Now known as [Forbes Travel Guide Rating](#), the Riverhorse has been awarded its Four-Star Rating consistently through 2013. Other distinctions include the AAA Four Diamond Award and Vacation Roost's Top Choice Award. With its trendy, urban vibe, live music and historic setting in Park City's renovated Masonic Hall, Riverhorse On Main is the perfect setting to enjoy exquisite cuisine ranging from American comfort food with a Southwest flare to Asian-inspired eats, served up by executive chef and co-owner Seth Adams, one of New York City's renowned James Beard House celebrity chefs.

Riverhorse On Main is located at 540 Main St. in the heart of beautiful, historic Park City, Utah, and it is open nightly from 5 p.m. and for Sunday brunch from 11 a.m. to 2:30 p.m. For reservations and more information, call 435-649-3536 or visit the restaurant's website riverhorseparkcity.com. Follow Riverhorse On Main on Facebook and Instagram ("riverhorseonmain") for specials, coupons and updates on entertainment and events.

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985,

was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, JBF launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products, and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit jamesbeard.org. Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).

About the Park City Area Restaurant Association

The Park City Area Restaurant Association is the umbrella organization for more than 70 restaurants in Park City, Utah. The organization supports and promotes the large variety of award-winning restaurants in the Park City area. Every year, thousands of residents and visitors are exposed to Park City's eclectic dining options through a variety of events that the Park City Area Restaurant Association hosts. The events include Savor the Summit, Park City Dine About and Online Cocktail Contest. For a list of member restaurants, their locations, cuisines, pricing and features, please visit www.parkcityrestaurants.com. Visit the Park City Area Restaurant Association's [Twitter](#) and [Facebook](#) sites for current restaurant information and dining specials.