



Prince of Wales' Good Taste Shines in New Summer Menu

Escabèche Wins 2008 VQA Restaurant Award

FOR IMMEDIATE RELEASE Niagara-on-the-Lake, ON June 20, 2008 – Summer in Niagara-on-the-Lake is marked by hordes of people gathering on the most popular corner in town where the historic Prince of Wales stands in all its stately glory. A refreshing new summer menu gives travelers another delicious reason to venture into the landmark property.

At the hotel's Escabèche Restaurant, **Chef Andrew Dymond** has created yet another dynamic selection of wine country cuisine in his new summer menu. His longstanding relationship with local growers and producers ensures his guests are eating the freshest and finest artisan ingredients available.

Highlighting the new summer menu is Chef Dymond's organic Creemore Springs arctic char (farmed on the Bruce Peninsula) with salad niçoise, brown butter and reggiano foam. Another favourite is the Ontario rainbow trout (farmed in St. Thomas), pan-seared with shallot, parsley and lemon, accompanied by fried ravioli of eggplant, arugula salad and pesto beurre noisette. A first course menu is clearly influenced by the abundance of seasonal produce. A crisp fried Ontario goat's cheese with heirloom beet salad, tatsoi and mizuna salad headlines the list among others such as peppered carpaccio of venison with Niagara arugula leaf, parmesan, lemon scallion and extra virgin olive oil.

The high caliber of dining experience expected by Escabèche guests is supported by the establishment's long list of awards. This week the Wine Council of Ontario honoured Prince of Wales with yet another award—the **VQA Restaurant Award of Excellence**. This is the second consecutive year the hotel has received recognition for its outstanding representation of Ontario VQA wine. The list of wines served in Escabèche and adjacent Churchill Lounge totals over 400 vintages from Niagara as well as around the world.

Chef Sommelier Fred Gamula has special reason to celebrate the recent honour. It is Fred's 20-year labour of love and his expertise that have led to the award-winning wine list. Gamula is responsible for the growth of the wine cellar at Prince of Wales which now houses over 8,000 bottles.

"Having sampled many of the world's best (and worst) wines, I can honestly say that this region produces some of the best," notes Gamula. "It's been my passion to collect the finest wines from Niagara as well as from around the globe to assemble the best selection of wines for our guests."

Chef Dymond works hand-in-hand with Gamula when creating new seasonal menus for Escabèche. The restaurant's prime location in wine country means guests are assured an authentic wine country dining experience, complete with the perfect pairings between food and wine.

Full menus and select wine list are available at www.escabecherestaurant.com.

Wine Council of Ontario is a non-profit trade association that represents Ontario's four wine regions—Niagara Peninsula, Pelee Island, Lake Erie North Shore and Prince Edward County. These regions grow 75 per cent of the grapes used in Canadian wine production. The Council reports that Ontario wine sales have reached over \$500 million for the first time, partially due to the growing support of restaurants.

VINTAGE HOTELS

Vintage Hotels is a collection of three CAA/AAA four-diamond hotels offering 374 guestrooms, over 30,000 square feet of meeting space, three four-diamond restaurants, and two spas in Niagara-on-the-Lake. 100 Fountain Spa and Secret Garden Spa offer a wide selection of services to soothe body and soul. Offering classic style with modern sensibility, the hotel properties are the jewels in the crown of the Niagara region. The elegant and refined Prince of Wales and the classic yet charming Pillar and Post were tops in Ontario on the *Condé Nast Traveler* Gold List 2006, with Prince of Wales repeating in the No. 2 spot in 2007 and is notably one of only two Ontario hotels to earn a coveted spot on the Travel & Leisure Magazine's 2008 Top 500 Best Hotels list, an honour the property also enjoyed in 2007. The Georgian splendour of Queen's Landing sets the stage for everything from high-level corporate gatherings to romantic getaways to family vacations. Vintage Hotels is a proud partner of Big Brothers Big Sisters of Canada. For more information: www.vintage-hotels.com.

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