



NEWS RELEASE

Contact:

Julie Berry
Director of Sales and Marketing
630-773-1400

Flavors That Cure All – A Fresh Take on Ancient Artistry

Local Chef Brings Contemporary Flair to the Ancient Art of Food Preservation at New York’s Legendary James Beard House

Itasca, Illinois, November, 2015 ... Preserving the past with the tastes of the future, [Eaglewood Resort & Spa’s](#) Chef John Billings joins four other top chefs and a noted sommelier from [Benchmark Hospitality International](#), a leading US-based hospitality management company, to bring a modern interpretation of the age-old art of food preservation to the iconic James Beard House in New York City.

The dinner’s theme, *Flavors That Cure All – A Fresh Take on Ancient Artistry*, spans fresh, local ingredients from across the United States, prepared using classic food preservation methods including smoking, pickling and curing. Benchmark chefs will bring their own contemporary twist to these time-honored techniques with an innovative and eclectic menu that pays tribute to humanity’s oldest methods of preserving and preparing food.

“The art of food preservation goes back thousands of years,” notes Tom Garcia, vice president of food & beverage for Benchmark Hospitality. “Ever since early man first smoked a haunch of bison over a fire or dried fruits and grains in the sun, food preservation has been essential to human survival. Taking these ancient methods to an entirely new culinary level and presenting them at the James Beard House is a challenge and an honor,” said Garcia.

Meeting that challenge while supporting the foundation are five chefs representing the signature fine dining restaurants, resorts and hotels within Benchmark Hospitality International’s two brand portfolios: [Benchmark Resorts & Hotels®](#) and [Personal Luxury Resorts & Hotels®](#). They include Lonny Huot of the Villas at Grand Cypress in Orlando, John Billings from the Eaglewood Resort & Spa in Chicago, Marc Jackson from the Deloitte of University Leadership Center in Texas, Frank Estreman of Bethesda’s Center for Leadership Excellence and Mischa Graffman from the Santa Barbara Beach & Golf Resort. Jon Dal Canton, sommelier at Deloitte University Leadership Center, will discuss wine pairings.

“We are always delighted to welcome Benchmark Hospitality to the James Beard House,” said Izabela Wojcik, director of house programming for The James Beard Foundation. “This year’s theme, *Flavors That Cure All – A Fresh Take on Ancient Artistry*, is so imaginative and in keeping with the Beard House’s mission to explore the evolution of culinary traditions and history. As they do every year, Benchmark Hospitality’s chefs bring a very special flair to our holiday programs.”

The event is scheduled for the James Beard House at 167 West 12th Street, New York, New York, on Thursday, December 3, 2015, at 7:00 pm. The Benchmark Hospitality James Beard Dinner will begin with an hors d'oeuvres and wine reception, followed by the five-course Chefs Tasting Menu. Reservations can be arranged by calling the James Beard House at 212-627-2308. Prices are \$130 per person for members of the James Beard Foundation and \$170 per person for the general public.

For more information about the Benchmark Chefs, their menu, and to make reservations online, visit: <http://www.jamesbeard.org/events/benchmark-holiday-0>

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. One such project is the next World's Fair, Expo Milano 2015, for which the James Beard Foundation is co-leading the effort for the State Department to design and produce the USA Pavilion, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. The Pavilion, whose theme will be "American Food 2.0: United to Feed the Planet," will showcase America's contributions to global food security and gastronomy. 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.

Social Media Hashtags: #BeardHouse @beardfoundation

About Eaglewood Resort & Spa

Conveniently located just 12 miles west of O'Hare International Airport and 25 miles from downtown Chicago, Eaglewood Resort & Spa is nestled on 104 acres in Itasca, Illinois. Managed by Benchmark Hospitality International, the AAA Four-Diamond resort offers 295 spacious guestrooms and suites featuring walk out balconies showcasing views of our championship golf course.

In addition, Eaglewood offers three distinct dining venues with fine and casual menu options; first-class recreation including a complete health SPA, 18-hole championship golf course, sparkling pool with sundeck, fitness center and six-lane Brunswick Retro Bowling alley; as well as 37,000 square feet of IACC-certified meeting space.

For more information or room reservations call (630) 773-1400, toll free at (877) 285-6150 or visit: <http://www.eaglewoodresort.com>. Eaglewood Resort & Spa is a Benchmark Hospitality International property. To become a fan on Facebook, visit www.facebook.com/EaglewoodResort or follow us on Twitter at <http://twitter.com/EaglewoodResort>.

About Benchmark Hospitality International

[Benchmark Hospitality International](http://www.benchmarkhospitality.com)[®] is a recognized global leader in the management and marketing of resorts, hotels and conference centers. The company's two distinctive portfolios of properties, [Benchmark Resorts & Hotels](http://www.benchmarkresortsandhotels.com)[®] and [Personal Luxury Resorts & Hotels](http://www.personalluxuryresortsandhotels.com)[®], represent the finest in guest-dedicated hospitality in unique destinations across the United States, in the Caribbean and Japan. [Benchmark Conference Centers](http://www.benchmarkconferencecenters.com)[®] maintain the highest standards for certification in meeting excellence. Benchmark Hospitality was launched in 1980 as an independent company and today operates worldwide from offices in The Woodlands (Houston), Texas, and regional offices in New Jersey, Washington State, Japan and Chile. For additional company information visit www.benchmarkhospitality.com. To become a fan on Facebook, visit www.facebook.com/BenchmarkResortsandHotels, or follow us on Twitter at www.twitter.com/BenchmarkHotels.

###