



February 13, 2009

FOR IMMEDIATE RELEASE:

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Bishop's Lodge to participate in ARTfeast 2008

Santa Fe, NM – Bishop's Lodge Ranch Resort & Spa is proud to participate in the 12th annual ARTfeast SANTA FE, a fundraiser for public school programs and art organizations. Chef Brian Shannon will contribute southwest and Spanish hors d'oeuvres as appetizers at Friday's Edible Art Tour and as an exotic beginning to Saturday's dinner.

For the Edible Art Tour on Friday, Feb. 20 Chef Brian Shannon will provide hors d'oeuvres at the Sage Creek Gallery and Huey's Fine Art Gallery. He will serve Heirloom Tomato and Roast Garlic on Bruschetta, and Goat Cheese with Mission Fig and Applewood Smoked Bacon on Bruschetta.

The Dinner & Auction event on Feb. 21, will feature guest celebrity chefs from around Santa Fe. Chef Brian will serve hors d'oeuvres including Morita smoked oyster and leek tartlets with a chipotle pepper and a warm cream sauce with nutmeg, a combination of Spanish flavors in a Shrimp and chorizo crostini with a piquillo pepper rouille with basil pesto, and a Salmon Gravelox cured with tequila and served with an avocado chantilly sauce and Tobiko cavier with a hint of wasabi.

The Bishop's Lodge is a historic hotel located 3 miles north of downtown Santa Fe on Bishop's Lodge Road. The Lamy Chapel, located at the center of the resort, was built in 1853 for Bishop Jean-Baptiste Lamy as his country retreat and private chapel. It is open for self-guided tours from 8 a.m. to 8 p.m.

Bishop's Lodge Ranch Resort & Spa is managed by Prism Hotels & Resorts whose clients also include Marriott, Hilton, Radisson, Embassy Suites, and Holiday Inn. To make a resort or spa reservation, call 800-732-2240 or visit www.bishopslodge.com.

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