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FOR IMMEDIATE RELEASE:

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**Bishop's Lodge and Santa Fe Brewing Company
Announce Inaugural Beer Dinner for May 18**

Santa Fe, NM – Las Fuentes Restaurant & Bar at the Bishop's Lodge Ranch Resort & Spa and the Santa Fe Brewing Company announce a celebration of beer including five courses paired with five selected brews at a Santa Fe 'first' -- a Beer Dinner, on Friday, May 18.

Executive Chef Patrick Hartnett and Executive Sous Chef Brian Shannon have planned the menu and pairings with Santa Fe Brewing Company proprietor Brian Lock and Brewmaster Ty Levis.

Steve Carrillo, the Restaurant & Outlets Manager at Bishop's Lodge, organizes special culinary events at the resort. Chef Hartnett says, "This beer dinner comes from Steve's long-standing relationship with Brian, and Steve's recognition that beer is attaining its proper place at the table."

"People are just now beginning to fully understand and appreciate the different styles of beers, the concept of beer 'pairing,' and the complexities and layers of flavors on the palate," says Carrillo.

"The brewmaster is now on par with the winemaker," he says. "We are very excited about partnering with Santa Fe Brewing to feature Brian's incredible beers paired with Chef's five-course menu. At eighty nine dollars, this dinner is an incredible value."

Carrillo has also planned a South African Wine Dinner for June 22, and a Vivac Winery Dinner for July 20.

Courses for the Beer Dinner include coconut glazed diver scallops paired with Santa Fe Brewing Company's Wheat Beer; duck confit and spinach agnolotti with a Pale Ale; Kobe beef tenderloin and lobster crepinette with the Vizsolay Belgian Ale; for dessert a chocolate crème brulee paired with Doppel Bock, and Artisan cheeses with State Pen Porter.

Santa Fe Brewing Company uses only high quality ingredients and uses no preservatives or pasteurization, according to Lock. The beers are natural, conditioned in the bottle and carbonated naturally, which gives them a rich, complex taste.

This inaugural beer dinner at Las Fuentes Restaurant & Bar at Bishop's Lodge is \$89 per person, sales tax and gratuity not included. Dinner begins at 6:30 p.m. Reservations are required and lodging packages are available. For dinner reservations, call 505-819-4035.

Ranked by Travel & Leisure magazine as one of America's premier retreats, the Bishop's Lodge Ranch Resort & Spa offers resort-style family vacations, weddings, and conference facilities.

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 reservation, call 800-732-2240 or visit www.bishopslodge.com.