



THE CHANLER

AT CLIFF WALK



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For Immediate Release

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NEW CULINARY TEAM UNVEILED AT THE CHANLER HOTEL

March 31, 2010 (Newport, Rhode Island) – The Chanler, the only hotel located on Newport’s famous Cliff Walk, has a new culinary team at its award-winning Spiced Pear Restaurant. The new team, comprised of seasoned chefs from Spiced Pear, will completely revamp the menu for the upcoming season. The trio, led by Rhode Island native and Executive Chef Thomas Duffy, has reputable experience at some of the most upscale restaurants in the area. Duffy, who was previously the Sous Chef at Spiced Pear before being appointed as Executive Chef in March 2010; oversees all culinary operations at the European, boutique-hotel, named #4 Small Hotel in the U.S. by *Conde Nast Traveler*.

The new team also includes two ladies, Amanda O’Malley, Executive Sous Chef and Nicole Holden, Sous Chef. This season at Spiced Pear will be the 3rd for Amanda and the 2nd for Nicole. Amanda hails from Michigan and has worked at some fine restaurants in the Mid-West including The Lark, Michigan’s first four-star restaurant and The Old Club, a historical yacht club on the south channel of Lake St. Clair, MI. Nicole, a native of Rhode Island, who studied in Bristol, RI, proved herself in many local Bristol dining establishments, such as Hotpoint Restaurant and the award-winning Persimmon.

“We have such great talent at Spiced Pear, that it only made sense to hire within our outstanding culinary team for the Executive Chef and Sous Chef positions,”

said Christine Sullivan, General Manager of The Chanler.

Spiced Pear is one of New England's most engaging culinary experiences, offering diners an exquisite setting with dramatic Atlantic Ocean views. The

restaurant serves Contemporary American Cuisine by using local New England ingredients, with an emphasis on quality and simplicity, utilizing classic culinary methods of preparation. The Veranda and the al fresco Terrace have a more relaxed feel with the best views in Newport, offering fresh regional Seafood.

Thomas Duffy is a highly respected and well-known chef in Rhode Island, as he was born and raised in Rhode Island and has worked in some of the most well known restaurants in the state. One might say he is local celebrity – a native boy who has risen to the top as Executive Chef at an award-winning restaurant.

“Thomas has been a part of The Chanler team for over four years and it's important for us to have someone leading our team who understands our clientele and the community,” said Christine, “Time and time again he surpasses our expectations and has truly grown into one of the best chefs in the region.”

This spring season, Spiced Pear is offering their very successful Friday Night Jazz Dinner featuring cuisine from their French Rotisserie. Starting in May, the Three-Season terrace will be back with the new Spring menu, freshest seafood and lobster, and hip, innovative atmosphere.

About The Chanler at Cliff Walk

www.thechanler.com

A historic hotel at the start of Newport's famous Cliff Walk, The Chanler boasts twenty uniquely and exquisitely designed rooms to reflect a different historical period or theme. Rooms are separated into distinct categories, with Manor Rooms, Estate Rooms, Ocean Villas, Garden Villas and Signature Rooms all including gourmet breakfast. The Spiced Pear dining room serves Contemporary American Cuisine with a décor of grace, splendor and elegance featuring breathtaking views of the Atlantic Ocean. The Chanler provides complimentary transportation to and from area events, golf, tennis, and wine-tastings. Named to Conde Nast Traveler's Gold List in 2010, The Chanler was voted #4 Hotel in the U.S. and in the top 100 in the world by the magazine's readers.