



Eritage Resort Guest Chef Series Welcomes Top Pacific NW Chefs

Exceptional wine country experience celebrates summer's bounty with some of the region's best chefs, farmers and winemakers

Walla Walla, WA – May 28, 2019 – This summer, Eritage Resort will gather talented chefs from around the Pacific Northwest to join Eritage executive chef Brian Price and James Beard Award-winning chef Jason Wilson and create a six-course menu to celebrate the seasonal bounty of the region. The monthly series will give guests the chance to meet some of Washington's best chefs, farmers and winemakers in a beautiful and intimate setting. Lodging packages are available for visitors to enjoy a long weekend in Washington wine country.

June 20

Featured Chefs

- Jamie Guerin, Whitehouse Crawford
- Will Gordon, Bounty Kitchen
- Maggie Trujillo, Aperlume
- Jason Wilson, Fire & Vine Hospitality
- Brian Price, Eritage Resort

Winemaker: Jean-Francois Pellet, Pepper Bridge Winery

July 18

Featured Chefs

- Matt Broussard, Tom Douglas Restaurants
- Rock Silva, Georgetown Ballroom
- Andrae Bopp, Andrae's Kitchen
- Chad Bostwick, Walla Walla Steak Co
- Brian Price, Eritage Resort

Winemaker: Kris Middleton, Cadaretta Wines

August 15

Featured Chefs

- Ethan Stowell, Ethan Stowell Restaurants
- Mitch Mayers, Sawyer
- Taichi Kitamura, Sushi Kappo Tamura
- Lauren Scully, The Lakehouse
- Jason Wilson, Fire & Vine Hospitality
- Brian Price, Eritage Resort

Winemaker: John Abbott, Devona

September 19

Featured Chefs

- Derek Simcik, Thompson Hotel
- John Sundstrom, Lark
- Roy Breiman, Columbia Hospitality
- Shota Nakajima, Adana
- Kalen Schramke, Adana
- Brian Price, Eritage Resort

Winemaker: Gilles Nicault, Long Shadows Vintners

Chef Series Details, Packages and Reservations

Each evening in the series will begin at 6pm with cocktails and appetizers, with dinner to follow. Dinner: \$145 per person (+service charge and tax.) For reservations, please visit <https://eritageresort.com/guest-chef-series/> or call 509.394.9202.

Chef Series Lodging Packages

Dinner and one-night stay

- Double Occupancy: \$540 +service charge and tax
- Single Occupancy: \$395 +service charge and tax

Dinner and three-night stay

- Double Occupancy: \$1040 +service charge and tax
- Single Occupancy: \$895 +service charge and tax

Eritage Resort

- 10 guest rooms in the main building
- 10 lakeside bungalows

- Private deck or patio with expansive views
- Fireplace and seating area
- King bed with Garnier-Thiebaut linens
- Soaking tub and separate shower
- Continental breakfast provided
- In-room Nespresso coffee maker
- L'Occitane personal products
- Turndown service nightly

Eritage Property

- Salt water swimming pool to re-open for summer in May 2019
- 10 minutes north of downtown Walla Walla and the airport
- 386 acre property with 200 acres of vineyards
- Lake Sienna is a six million gallon man-made lake fed by an 819 foot basalt well which provides irrigation to the vineyards.
- The lake is ideal for swimming and paddle boarding. It is 15-18 feet deep and 78 degrees Fahrenheit.

Eritage Restaurant: Warm welcome, craft cooking

Executive Chef Brian Price and James Beard Award-winning chef Jason Wilson [created the menu](#) to reflect the history of area and honor the providers of local ingredients including regionally grown produce, meats and game, dairy and other artisanal products. Eritage is open for dinner daily at 4:00 pm. Breakfast is provided each morning to resort guests. Reservations are available at Eritageresort.com or by calling 509.394.9200.

About Eritage Resort

Eritage Resort is a tribute to the history, beauty and warmth of Washington's farms and vineyards. Beautifully located on 300 acres in the rolling fields of wheat and vineyards of Washington wine country, Eritage is only ten minutes from downtown Walla Walla and its regional airport. The resort features 10 luxury suites and 10 lakeside bungaows. The Eritage restaurant menu is created by Executive Chef, Brian Price and James Beard Award-winning Chef Jason Wilson to reflect the history of the area and honor the providers of locally grown ingredients. Eritage is founded by Justin Wylie, owner and winemaker of Va Piano Vineyards, with financial support from [American Lending Center of Long Beach, CA](#). ALC is a leading EB-5 regional center offering investment opportunities to immigrant investors and currently the largest non-bank SBA 504 lending institution in the United States. Development management is provided by Scott Knox and Fire & Vine Hospitality is responsible for resort services, dining and operations.

- Travel + Leisure Magazine April 2019: [Why Wine Lovers Should Visit This Tiny Town in Rural Washington](#)
- Travel + Leisure Magazine 2017: [The 50 Best Places to Travel in 2018](#)
- Sunset Magazine 2018: [2018 Travel Awards: 44 Best Travel Destinations](#)
- Vogue Magazine, April 2018: [Why Walla Walla Should be Your Next Wine Region Vacation](#)
- Seattle Magazine, October 2018: [New Walla Walla Resort is a Perfect Blend of Comfort and Luxury](#)
- Bellevue Lifestyle Magazine, September 2018: [A Luxury Retreat in Walla Walla Wine Country](#)
- Portrait Magazine, 2018: [Washington Vineyard Stays](#)
- Seattle Met Magazine, September 2017: [Walla Walla isn't Napa and Thank the Wine Gods for That](#)
- 425 Magazine, October 2017: [A Trinity of Talent Begets Eritage Resort](#)

About Fire & Vine Hospitality

The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aerlume, located steps from Seattle's Pike Place Market. The Revelers Club is the industry's most generous loyalty program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Each Fire & Vine Hospitality property is unique to the community it serves but all share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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