



SILVERADO RESORT RESTAURANTS: WINE COUNTRY CUISINE WITH FLAIR

NAPA VALLEY, Calif., – The Silverado Resort in Napa Valley has built a brand new restaurant and completely renovated a second restaurant in the past three years. Both the Royal Oak Restaurant, a classic steakhouse with innovative accents, and the new Grill at Silverado, emphasizing fresh, organic ingredients, are overseen by award-winning executive chef Peter Pahk.

The resort has been an established leader in the area of sustainable cuisine long before the term was widely known. The resort protects and enhances its reputation by continually adding to its sustainable cuisine offerings and by being active in a variety of organizations dedicated to educating consumers about the importance of consuming foods harvested in environmentally sustainable ways.

Grill at Silverado

Opened in June 2005, the Grill at Silverado features Wine Country cuisine with an Asian flair, emphasizing fresh, organic and/or sustainably produced ingredients. Sustainable menu offerings at the Grill at Silverado include Kal-bi Style Teriyaki Chicken, “Saimin Style” Fresh Pasta, Braised C.A.B.® All Natural Short Ribs, Butter Poached Kauai Shrimp and Roasted Fulton Valley Chicken Breast. The restaurant overlooks the resort’s golf courses and serves breakfast, lunch and dinner daily. The 3,270-square-foot restaurant includes 44 seats for alfresco dining on the deck, 128 seats in the dining room, 48 seats in the bar and 14 seats in a private boardroom.

Royal Oak

Long known as one of Napa Valley’s finest classic steakhouse restaurants, the Royal Oak completed a major renovation of the dining room and kitchen in 2007. The renovation included an enhanced, contemporary exterior to enhance the restaurant’s updated menu. While still serving prime cuts of beef and sustainable seafood, and retaining the always-popular tableside Caesar Salad preparation and French Onion soup, Chef Pahk added a number of menu innovations too.

Each main entrée is served with a signature garnish chosen to enhance flavors and presentation. Diners can also choose from a variety of side dishes including Creamed Spinach, Baked Potato and Sautéed Button Mushrooms. Dessert offerings include a Classic Chocolate Soufflé with Chantilly, Banana Gelato in a Lace Cookie Tuile Topped with Warm Strawberries “Foster Style” and Trio of Panna Cottas.

The Royal Oak restaurant seats 70 and is open for dinner Wednesday through Sunday from 6 to 10 p.m.

Sustainable Cuisine

Committed to offering the freshest-possible ingredients that are harvested using environmentally sustainable techniques, Chef Pakh introduced sustainable cuisine to the resort's restaurants several years ago.

The Silverado Resort has earned a reputation as a leader in sustainable cuisine. It is the only resort in Napa Valley to become a member of the Chef's Collaborative, a national network of more than 1,000 members of the food community who promote sustainable cuisine. The Chef's Collaborative educates chefs and consumers about local sustainable products and practices and also works to improve the quality and taste of sustainable food products.

The resort took a giant step five years ago when it introduced an aggressive seafood policy that promoted the use of sustainable seafood in the Royal Oak restaurant. The resort began recommending to its patrons fish from Marine Stewardship Council-certified sustainable fisheries and those that were harvested using sustainable practices, following guidelines developed by the Monterey Bay Aquarium Seafood Watch protocol and the Audubon Society's Living Oceans Seafood Guide. In addition, the resort stopped serving four species of seafood – Chilean Sea Bass, Atlantic Swordfish, Blue Fin Tuna and Shark – because the survival of those species is threatened by over-fishing or they are harvested in ways that damage the environment.

The resort's operator, Xanterra Parks & Resorts, was the first U.S. hospitality company to be granted the "Chain of Custody" certification from the Marine Stewardship Council. This important certification guarantees all wild Alaska salmon menu items can be traced to their source, assuring consumers that the salmon is from a fishery that has met the Marine Stewardship Council's stringent environmental standards.

Silverado Resort

Located in the heart of Napa Valley, Silverado Resort includes 280 guest condominium units and private cottage suites surrounding the fairways of the resort's two championship golf courses. The resort also features a spa, swimming pools, 17 tennis courts and other recreational offerings.

For more information or reservations, call (1) 707-257-0200 or (1) 800-532-0500 or visit

www.silveradoresort.com.

###

Xanterra Parks & Resorts® (consisting of Xanterra Parks & Resorts, Inc. and Xanterra South Rim, L.L.C.) operates lodges, restaurants and other concessions at national parks and state parks and resorts. Xanterra Parks & Resorts is the country's largest park concessioner. Xanterra operates concessions in the following locations: Yellowstone, the North Rim of Grand Canyon, Bryce Canyon, Zion, Crater Lake, Death Valley, Rocky Mountain and Petrified Forest National Parks, and Mount Rushmore National Memorial; and at the Silverado Resort in Napa, Calif.; Gideon Putnam Resort and Spa in Saratoga Springs, N.Y. and eight Ohio State Parks. Its affiliate Xanterra South Rim, L.L.C. operates concessions at the South Rim of the Grand Canyon. Xanterra owns and operates the Grand Canyon Railway in Williams, Ariz. For more information about Xanterra, links to individual properties and reservations numbers, visit www.xanterra.com.

Media contact:

Mona Mesereau

(1) 720-842-5271

mona_mesereau@msn.com