



**TRUMAN JONES NAMED EXECUTIVE CHEF AT VENTANA INN & SPA**  
*Jones Emphasizes Farm-to-Table Sensibility and Brings International Experience  
in Michelin-Starred Kitchens to Luxury Big Sur Resort Destination*

**BIG SUR, Calif. — (June 15, 2010)** The Restaurant at Ventana has announced the appointment of a new executive chef, Truman Jones, who brings more than 15 years of experience working for Michelin-starred, chef-driven restaurants, many within luxury hotels nationally and internationally. In early June, Jones unveiled completely revamped lunch and dinner menus for the restaurant, as well as a special farmer’s market menu that changes daily to showcase local, seasonal foodstuffs from Central Coast farms, foragers, and markets. The restaurant, formerly known as Cielo, relaunched in September 2009 as the crowning touch to a \$26 million property-wide renovation. It emerged from extensive renovations after being damaged in a structural fire in August 2008. In his new role, Jones will oversee Ventana’s entire food and beverage program, including The Restaurant at Ventana, The Bistro, in-room dining, and catering.

“Truman is passionate about the local food movement and the food and wines that are native to our Central Coast foodshed,” said Tina Harlow, Ventana general manager. “The property lets the spectacular natural setting of Big Sur speak for itself, and in a similar fashion Truman’s approach to cooking lets our guests experience the pure flavors of the region.” Jones’ embrace of the farm-to-table aesthetic is complemented by chef de cuisine stints at the on-site restaurants operated by luxury hotel brand Ritz-Carlton. He has worked with such Michelin-starred chefs as Gordon Ramsay, at Ramsay’s namesake restaurant at the Ritz in Dublin, as well as for rising star chefs such as Daniel Humm, formerly of San Francisco’s Campton Place.

Under Jones’ culinary direction, the restaurant has added daily farmer’s market menus featuring such dishes as Spring Lamb Loin in Parsley Crust, served with a ragout of morel mushrooms, peas, marble potatoes, and wild watercress, all harvested from either the property’s own organic gardens or from area foragers, farmer’s markets, or farms. “It’s a thrill for me to be back on the West Coast and to have landed in not only one of the most beautiful places in California, but also one that is incredibly inspiring for a chef,” said Jones. “The ingredients we are able to source, many from our own organic gardens, often need little adornment, and that’s what I hope distinguishes our food.”

The dinner menu also features a farmer’s market tasting menu that lets diners experience a taste of Big Sur. A la carte dinner entrees showcase naturally-raised meats (no growth hormones or

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antibiotics) and sustainably-caught seafood, the latter in accordance with sourcing guidelines set forth by the Monterey Bay Aquarium's Seafood Watch program. The lunch menu subtly reinterprets casual fare including salads, sandwiches, and a few perennial classics that have been popular with guests. The Restaurant at Ventana will continue to build on its role in the local food community by hosting the second annual Big Sur Food & Wine Festival in November, which debuted in 2009.

The restaurant is open daily with the following hours:

- Lunch: 12:00-3:00 p.m.
- Mid-Day Menu: 3:00-5:00 p.m.
- Dinner: 6:00-9:00 p.m.

Reservations are recommended and can be made by calling (631) 667-4242. For more information about The Restaurant at Ventana, visit the resort's website at [www.ventanainn.com](http://www.ventanainn.com).

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### **About Ventana Inn & Spa**

Ventana Inn & Spa, a Joie de Vivre-managed hotel, is situated on 243 acres in Big Sur, 30 miles south of Carmel-by-the-Sea just off Central California's famed Highway One. Sitting 1,200 feet above the Pacific Ocean, Ventana is renowned for its tranquil setting, rustic sophistication and romantic allure. The resort features the tranquil Spa at Ventana and award-winning cuisine at The Restaurant at Ventana, which offers 50-mile views of the rugged Big Sur Coastline.

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