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## THE CHATTANOOGAN INTRODUCES NEW DINING CONCEPT IN ITS RESTAURANTS

**CHATTANOOGA, Tenn.** (February 26, 2009) – The Chattanooga hotel is launching a new Field to Table Concept in its restaurants, Broad Street Grille and The Foundry. Chefs are now working with Chattanooga-area farmers to provide guests with the freshest, local products in the market. When available, organic products are used. The restaurants' menus also offer a wide range of affordable price points for meals, starting at only \$8.

Produce from Crabtree Farms, bread from Niedlovs Breadworks, hydroponic lettuce from Happy Valley Farms and buffalo from Eagles Rest Ranch are being served in Broad Street Grille and The Foundry. "We are very excited to be working with farmers from our community to provide our guests extremely healthy and fresh local ingredients," says Rick Shell, director of food and beverage for The Chattanooga. "We are also now featuring a wider variety of food items at affordable prices. We can offer guests elaborate special occasion dinners or an affordable sandwich or pizza, depending on individual requests."

Broad Street Grille's new menu also gives guests the option of enjoying a unique Field to Table Nightly Tasting Menu, a delectable three-course dinner for only \$29. Wine pairings may be added to the dinner for an additional \$5.

The hottest table at The Chattanooga's Broad Street Grille is the interactive Chef's Table, located next to the restaurant's open exhibition kitchen. Guests may order from the menu or let the talented culinary team prepare chef's selections using many local ingredients.

The new menus in Broad Street Grille and The Foundry were introduced on February 23. Menu highlights at Broad Street Grille include a variety of mouthwatering starters that are affordably priced and range from \$4 - \$12. They include Smoked Trout Cake with Wilted Spinach and Crayfish Crackling Remoulade; Bison Carpaccio with Blue Cheese, Arugula Salad and Honey Comb; Blackened Shrimp and Grits with Tomato Cream and Collard Greens; Smoked Local Tomato Soup with Crispy Serrano and Manchego Cheese; and Local Hydroponic Bibb Salad with Bruled Pears, Blue Cheese and Mustard Seed Dressing.

A wide variety of sandwiches, pizzas and entrée salads are available from \$8 - \$14. Scrumptious selections include Balsamic Grilled Vegetable Panini with Fontina and Sun Dried Tomato Aioli; Slider Sampler with Bacon-Cheeseburger, Crab Cake and Pulled Pork BBQ; Fried Eggplant Pizza with Tomatoes, Fresh Mozzarella and Crabtree Farms Basil; and Chop Salad with Rotisserie Chicken, Benton Farms Bacon and Vidalia Onion Vinaigrette.

Delectable entrées include Pan Seared Georgia Trout with Grits Pilaf and Creamed Local Sweet Corn; Beef Filet with Crab Meat, Chorizo Mac n' Cheese and House Made Steak Sauce; and Sweet Tea Brined Rotisserie Chicken with Caramelized Onion Risotto and Broccolini. Entrées range in price from \$18 - \$32.

The Foundry, The Chattanooga's upscale lounge, is offering a wide variety of affordably priced appetizers, pizzas, sandwiches, salads, soups and entrées ranging in price from \$4 - \$16.

For dinner reservations or more information, please call (423) 424-3700 or visit The Chattanooga's Website at [www.chattanooga.com](http://www.chattanooga.com).

In addition to Broad Street Grille and The Foundry, The Chattanooga also has a sidewalk espresso café, Strouds. It features made-to-order sandwiches and salads, daily homemade soups, freshly baked pastries and desserts, and a variety of unique gourmet coffees and teas.

The AAA Four Diamond-rated The Chattanooga, a 210,000 square-foot five-story upscale urban resort with 198 guest rooms and suites, also has a 25,000 square-foot conference center with comprehensive meeting planning and audiovisual support services and a spa with four treatment rooms, a couple's suite, a steam room, sauna, fitness center, indoor pool, whirlpool and patio overlooking the hotel's courtyard.

The property is conveniently located within a two-hour drive from Atlanta; Nashville, Tenn.; Knoxville, Tenn.; Huntsville, Ala.; and Birmingham, Ala. It is within walking distance of the city's museums, galleries, retail stores, restaurants and The Tennessee Aquarium.

The Chattanooga is managed by Benchmark Hospitality International, an independent hospitality management company based in The Woodlands (Houston), Texas. Benchmark operates resorts, conference centers and hotels both domestically and internationally. For locations of Benchmark Hospitality properties and for additional information, visit Benchmark's Website at [www.benchmarkhospitality.com](http://www.benchmarkhospitality.com).

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