



– A Timbers Resort –

**New Team Brings Creative Vision to Food and Beverage Program at
The Sebastian – Vail**

Refreshed Menus at Leonora and Frost Bar Including Exciting Après Ski Program

VAIL, Colo. – Dec. 1, 2017 – Under the leadership of new Food and Beverage Director Chris Okamura and Executive Chef Tyson Peterson, The Sebastian-Vail is completely refreshing its food and beverage program with a new menu and concept at Leonora featuring a whole animal butchery, as well as exciting après ski offerings and a re-vamped cocktail program at Frost bar.

Chef Peterson, who joins The Sebastian from his role of executive chef at Spoke & Steele in Indianapolis, has extensive experience working in mountain communities. He lived in Park City for several years and served as sous chef at The St. Regis Deer Valley.

In Leonora, Chef Peterson is preserving the popularity of the restaurant’s tapas program while integrating new, larger format offerings such as whole animal butchery, prime beef and game selections. To begin the season, Leonora will offer a whole Zimmerman Berkshire Hog sourced from the Colorado Meat Company, as part of the butchery program. Chef Peterson also will focus on supporting local businesses, where possible.

“No other restaurant in Vail is offering a unique program like this,” said Chef Peterson. “Each week we’ll have a new whole hog to prepare and present to our guests. We think it’s a distinctive offering that will entice both locals and visitors to sample the new menu at Leonora.”

In addition to the whole animal program, the restaurant is expanding its menu to include a selection of simply prepared prime beef and locally sourced game cuts. Additional larger plate offerings including a new signature Short Rib Chili, Brick Oven Roasted Local Trout with kale, roasted turnips, as well as Roasted Half Chicken and a Duck Leg Confit with roasted carrots and an orange cherry jam.

Leonora also will continue to offer its popular tapas selections with Chef Peterson drawing on the seasons for inspiration with items such as Japanese Eggplant Croquetas, Brick Oven Roasted Cauliflower with edamame pesto, Roasted Brussel Sprouts with crispy honey whiskey ham and Crispy Octopus ‘A La Plancha.’

Executive Pastry Chef Laura Hayden also has re-vamped the dessert menu for the season introducing signature desserts such as the ‘Almond Joy,’ Dulce De Leche Cheesecake and Whisky ‘Au Baba.’

Leonora is open year-round and offers dinner and a popular breakfast menu. The restaurant also continues to offer its popular Sunday Funday Brunch from 11 a.m. to 2 p.m. Voted one of the best brunches in Vail by the *Vail Daily*, Sunday Funday features a bottomless Bloody Mary and Prosecco Bar, 'All Day Rosé,' a charcuterie and cheese bar with meats specially curated by The Colorado Meat Company, as well as classic and creative brunch selections served tapas style.

Frost is debuting daily specials from noon to 6 p.m. Sunday through Thursday. Examples of daily specials include Monday Burger & Brewday for \$15, Taco Tuesday offers \$3 tacos and Wednesday is Humpday Hopday with \$3 can beers.

After a day of play in the mountains, skiers and snowboarders also can retreat to Frost bar for a new après ski experience from 4 to 6 p.m. daily. Bubbles are available for \$7 a glass during après and drink specials include 50 percent off draft cocktails, draft beer and select wines by the glass.

The drink menu at Frost has been completely re-vamped and features cocktails on draft made with tequila and mescal. Popular draft cocktails include the Smoke & Mirrors with Zignum Mezcal Anejo, Campari and Carpano Antica Vermouth and the 72 & Sunny made with Maestro Dobel Resposado Tequila, grapefruit juice, lemon juice, Luxardo Maraschino liqueur, orange and grapefruit bitters. Other signature cocktails at Frost include the Mountain Dew with vodka, grapes, basil, lime and Fever Tree ginger beer and the Flora on Holiday made with gin, ginger juice, hibiscus syrup, lime juice and Fever Tree soda.

Frost also features a selection of house made, non-alcoholic sodas in flavors such as hibiscus, ginger-honey and spiced cran-apple. The bar also serves the property's popular Sebastian Signature Hot Chocolate and a series of other warm specialty drinks.

Reservations at Leonora are encouraged and can be made by calling 800.724.6535. For more information on The Sebastian-Vail or to make a hotel reservation at the property, please call 800.724.6535 or visit www.TheSebastianVail.com.

About The Sebastian - Vail

The Sebastian - Vail – A Timbers Resort and member of Preferred Hotels & Resorts, debuted in January 2011 as Vail Valley's newest boutique hotel and private residence club. Timbers Resorts serves as operator and manager and brings its experience and cachet to this special property, adding its trademark touches to the 84 luxury hotel rooms, 16 executive suites, 7 residential suites and a 36-residence Private Residence Club.

A boutique property brimming with character, The Sebastian - Vail is infused with a strong sense of place while offering a modern sophistication to Vail Village. Highlights include the haute bistro and tapas bar Leonora, the chic and progressive Frost bar, the full-service Bloom Spa and a mountain-view pool with four steaming hot tubs. Base Camp is The Sebastian's year-round slopeside adventure center for ski-in, ski-out access

to Vail Mountain in the winter and bike rentals and outdoor activities in the summer. For more information, visit www.TheSebastianVail.com.

About Timbers Resorts

Timbers Resorts is the developer and operator of a collection of properties in over 16 of the world's most diverse high-end destinations. A portfolio known as the Timbers Collection, destinations include boutique, private resorts, hotels and residence clubs in ski, golf, leisure and beach locations. Since 1999, Timbers Resorts has been committed to being authentic, unique and respectful of the destination, focusing on family and experiences, and never compromising with regard to quality and service. Owners at properties in the Timbers Collection are granted an ownership experience with expanded benefits through a host of travel and lifestyle partners such as Sentient Jet, Hertz and more, as well as access to the Timbers Reciprocity Program and the ability to trade vacation time with other destinations in the portfolio. Current Timbers Collection properties can be found in Aspen, Beaver Creek, Cabo San Lucas, Florida, Kauai, Kiawah Island, Maui, Napa, Scottsdale, Snowmass, Sonoma, Southern California, Steamboat Springs, Tuscany, U.S. Virgin Islands and Vail. For more info, please visit www.timbersresorts.com, www.facebook.com/timbersresorts, www.twitter.com/timbersresorts and www.pinterest.com/timbersresorts

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