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THE OREGON GARDEN RESORT NAMES JEFF NIZLEK AS EXECUTIVE CHEF

Renowned Willamette Valley Chef Takes Helm at New 160-Seat Restaurant Opening in September

SILVERTON, OR – Moonstone Hotel Properties announced today that Jeff Nizlek is the new executive chef for “The Restaurant at the Oregon Garden Resort,” which opens in early September.

Formerly the chef and owner of the acclaimed Silver Grille in downtown Silverton, and most recently the executive chef at The Bistro at Wellspring in Woodburn, Nizlek brings with him an established network of quality farmers, growers and winemakers from the surrounding Willamette Valley, including his wife Naomi’s small organic farm in nearby Scott’s Mills.

“We are thrilled to have such a talent on board,” said Lynda Gill, director of operations for Moonstone Hotel Properties, which owns the Oregon Garden Resort and manages The Oregon Garden. “Jeff is the perfect person to develop the culinary identity of the Oregon Garden Resort.”

Nizlek, known for his Northwest menus influenced by French and Italian cooking, says that fresh and seasonal ingredients will be the culinary focus at the new restaurant.

“Our menu is going to be very reflective of Oregon flavors,” Nizlek said. “Our appetizer menu will feature Silver Falls Chevre, locally made sausages, mustards, beer and barbecued ribs. We will also feature local tomatoes, melons, lamb, pork, beef and seafood from the coast, such as Dungeness crab, Newport Bay Shrimp and Willapa Bay Oysters.”

Two menu items announced thus far include, “Oregon Dungeness Crab Cakes with Newport Bay Shrimp over Sweet and Sour Greens and Red Pepper Puree” and “Organic Field Greens with Oregon Blue Cheese, Poached Pears, Hazelnut Croquant and Sherry Vinaigrette.”

Formally trained at the Culinary Institute of America in Hyde Park, New York, Nizlek continued to fine-tune his craft by cooking for years in Switzerland and France before he returned to the United States. Nizlek came to Oregon in 1980 and launched the Silver Grille in 2000.

Nizlek is currently immersed in hiring the dozens of employees needed to run a full-scale resort restaurant.

“We’ve been really lucky in finding high-quality applicants,” he said. “Maintaining the level of service that we seek is doable. I see the Oregon Garden Resort as a terrific opportunity for this area, and it’s great to be a part of it.”

Opening in September, 2008, the Oregon Garden Resort is a 103-room garden-themed inn adjacent to The Oregon Garden. Located in the picturesque town of Silverton in the Willamette Valley, the resort sits on 11 acres amid a hilltop meadow that borders The Oregon Garden’s Rediscovery Forest. The resort is the only property in the Pacific Northwest located at a botanical garden and is the only destination resort in the Willamette Valley. Featuring Craftsman-style architecture, the inn offers a full-service restaurant, day spa, meeting facilities, plus little extras such as a garden library, complimentary tickets to The Oregon Garden, guest room landscaped patios or decks, extensive landscaping, and garden-themed guest room furniture. For more information, please visit <http://www.moonstonehotels.com/Oregon-Garden-Resort.htm>.