

For Immediate Release

Firestone Vineyards Wine Dinner at the Historic Plains Hotel

*January 30, 2006 - Cheyenne, WY...*The historic Plains Hotel will host an extraordinary Wine Dinner featuring the wines of Firestone Vineyards on Friday, February 10, 2006. Executive Chef Tadd Frye will be pairing specially selected wines with the six course menu featuring California sprouts, seared halibut on braised baby leeks with a merlot veal reduction, blood orange sorbet, English Stilton cheese with spiced walnuts, mustard cress and fig molasses, grilled Kobe beef tenderloin with furrowed pink potatoes, finishing with passion fruit kissing swans.

The award winning Firestone Vineyard vintages hail from eight estate vineyards near California's celebrated Santa Barbara coast, where the unparalleled marine climate and expressive soils yield wines of extraordinary complexity and elegance. Brooks and Kate Firestone, founders of Firestone Vineyard, were recently invited to present their 2002 Merlot Reserve and 2004 Sauvignon Blanc Reserve to the Prince of Wales at a gala ball at Buckingham Palace in October 2005. Brothers Adam and Andrew Firestone were recently featured in *Wines & Vines* and also *Wine Country Living* magazines. Andrew gained national celebrity status with his television debut on *The Bachelor* in 2003.

Chef Frye has traveled the world serving his culinary fare in Anguilla, Belize, Curacao, the Cayman Islands, New Orleans and Kansas City. With experience in diversified environments ranging from a steak house to a four-star restaurant, from small to large resorts, to serving as a private villa chef, Frye specializes in French classical, Cajun/Creole, Northern Italian, Caribbean, South American and Thai cuisines.

Born in Boulder, Colorado, Chef Frye has over 14 years of baking and pastry experience combined with formal education and intensive apprenticeships. In addition to being an ACF Certified Chef and Certified Pastry Chef, his work has earned numerous awards and honors including coach of the Curacao National Jr. Culinary Team, two gold awards and five silver awards at American Culinary Federation Competitions, and a bronze award for a gingerbread replica of the Empire State Building complete with King Kong scaling the side.

Chef Frye's goal is to serve classic western cuisine with an "Old West Meets New West" flair while providing high quality and freshness using the finest free-range, organic, seasonal, regional and Wyoming-based products.

Dinner begins at 6:30 PM. Reservations are required. Call 866-2PLAINS (866-275-2467) extension 4651.

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Built in 1911, the historic Plains Hotel in Cheyenne, WY features 130 beautifully appointed guest rooms and suites, allowing guests to experience the spirit of the west in elegant style. Professionally operated

by Providence Hospitality Partners, LLC in Denver, Colorado. For more information, call 866-2PLAINS (866-275-2467), 307-638-3311 or visit www.theplainshotel.com.

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