

Media Contact:

Marc Stiles, Nyhus Communications LLC, for The Inn at Langley, (206) 323-3733,
marc@nyhus.com

**Chef Matt Costello to Serve 13-Course Halloween Feast
at The Inn at Langley**
Dinner Not for Those with Triskaidekaphobia

LANGLEY, Wash. – Oct. 10, 2006 – Matt Costello, chef at The Inn at Langley’s Chef’s Kitchen Restaurant, will serve a 13-course Halloween Dinner on Saturday, Oct. 28.

Costello, one of the Pacific Northwest’s best-known chefs, is celebrating Halloween by creating a menu that plays on triskaidekaphobia – fear of the number 13.

“In the spirit of Halloween, we wanted to do something deliciously fun,” says Costello. “This event will give guests an opportunity to enjoy a great meal, and it will give me a chance to get even more creative than usual with the menu.”

Costello serves six-course meals every Friday, Saturday and Sunday, as well as Thursday evenings mid-June through August. Costello starts each meal by briefly talking about the benefits of eating locally raised food and giving an overview of the night’s menu. He discusses the origins of the meal’s ingredients and explains how the flavors of the food are intended to complement one another. Guests then relax in the romantically lit dining room and watch Costello and his team prepare the meal in the display kitchen.

Costello is an accomplished chef who prides himself on giving back to the community through such groups as FareStart, which provides nutritious meals as well as job training and placement to those in need. Costello was the chef of famed Seattle restaurateur Tom Douglas’ Palace Kitchen in 1996, when the restaurant was nominated for the James Beard Award for Best New Restaurant in the nation.

Among the courses to be served during the Halloween Dinner are squab breast with baby parsnips and cinnamon, sablefish with sweet potatoes, raisons and capers and pumpkin seed tart with salty caramel. The dinner will take place from 6 p.m. to 9 p.m. The cost is \$150 per person, which includes wine pairings but excludes gratuity. Reservations are required and can be made by calling (360) 221-3033.

###

About The Inn at Langley and The Chef’s Kitchen Restaurant

The Inn at Langley (www.InnAtLangley.com) is a 26-room contemporary inn on a Whidbey Island bluff overlooking Saratoga Passage in Washington state’s Puget Sound. Matt Costello is The Inn’s general manager and chef at The Inn’s Chef’s Kitchen Restaurant, the heart of The Inn. The restaurant overlooks a formal herb garden and features a double-sided, river-rock fireplace and an open display kitchen. Seattle-based Columbia Hospitality manages and operates The Inn at Langley, which is owned by Paul and Pam Schell.