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Chef Matt Costello's 13-Course Halloween Feast at The Inn at Langley is Sold Out

LANGLEY, Wash. – Oct. 23, 2006 – Chef Matt Costello's 13-course dinner at The Inn at Langley's Chef's Kitchen Restaurant is sold out.

Costello, who regularly serves six-course meals using locally raised food, began planning the Saturday, Oct. 28, dinner as a way to go beyond his traditional creative boundaries. He also wanted to attract diners on a weekend that is typically not popular among the fine-dining set.

“The Halloween meal will allow me to get even more creative than usual with the menu, said Costello. “It's a big undertaking, and I wasn't sure if diners would be receptive to the concept.”

Costello has been planning the meal since the end of summer but didn't announce it to the public until earlier this month. All the seats were reserved less than two weeks after the announcement. “I thought it might be popular, but I didn't expect demand to be this strong, especially since this is the first year for the dinner,” he said.

Guests will be seated just after sunset in the romantically lit restaurant, which has a double-sided, river-rock fireplace. They will watch Costello and his staff prepare the meal in the open display kitchen. The dinner will include squab breast with baby parsnips and cinnamon; sablefish with sweet potatoes, raisins and capers; and pumpkin seed tart with salty caramel. Some courses will be combined, and the dinner is expected to last about three hours.

Costello is an accomplished chef who began his career at the Four Seasons Olympic Hotel in Seattle. He joined famous Seattle Chef Tom Douglas, heading up the kitchens as chef at both the Dahlia Lounge and Palace Kitchen. Costello was the chef of Palace Kitchen in 1996 when the restaurant was nominated for the James Beard Award for Best New Restaurant in the nation.

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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.