

Media Contact:

Marc Stiles, Nyhus Communications LLC for The Inn at Langley, (206) 323-3733

Condè Nast Traveler Readers Name The Inn at Langley One of Top 100 Hotels in Mainland U.S.

LANGLEY, Wash. – November 16, 2006 – The Inn at Langley, a contemporary inn on Whidbey Island, was recently rated as one of the top 100 mainland U.S. hotels in the 2006 Readers Poll featured in this month's *Condè Nast Traveler*.

The November 2006 issue of *Condè Nast Traveler*, which highlights the Top 100 Best in the World, from hotels to cities, awarded The Inn at Langley #79 of the top 100 hotels listed in its annual Readers Poll, with a score of 86.7 out of 100. The #1 hotel, located in Chicago, scored a 97.1.

The Inn at Langley was also recognized this month by *Bon Appetit* magazine as one of only three great destinations in the nation to spend your Thanksgiving.

"It's always nice to be recognized for something you love to do," says Matt Costello, chef and general manager at The Inn at Langley. "Our guests really appreciate our use of locally raised food, and this year's Thanksgiving meal is going to be our best yet."

The Chef's Kitchen Restaurant and The Inn at Langley are consistently judged as among the best in the world. The Inn and Restaurant received the ZAGAT 2006 Extraordinary rating, the highest rating in the Pacific Northwest. The Inn is on both the *Travel + Leisure* 2006 Top 500 Hotels in the World List and the *Condè Nast Traveler's* Gold List. In addition, The Chef's Kitchen Restaurant is a Washington Wine 2006 Grand Award Winner.

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 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.

Costello starts each meal at The Chef's Kitchen 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 dining room and watch Costello and his team prepare the meal in the display kitchen.

The Inn at Langley is located at 400 First Street in the heart of Langley, a village on the south end of Whidbey Island. The cozy, 26-room Inn features 180-degree views overlooking the Saratoga Passage of the Puget Sound and an array of luxurious amenities, such as jetted tubs for each room.

###

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

The Inn at Langley 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.

Dinner at The Chef's Kitchen Restaurant is served every Friday, Saturday and Sunday throughout the year, and on Thursday evenings from mid-June through August. The price per person is \$80, not including wine, tax or gratuity. Dinner is open to Inn at Langley guests and the general public. Reservations are required and can be made by telephoning (360) 221-3033.

Seattle-based Columbia Hospitality manages and operates The Inn at Langley, which is owned by Paul and Pam Schell.