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Inn at Langley Offers Two New Packages Geared Toward Culinary Vacationers

South Whidbey Grown and Culinary Langley Packages Showcase Island Food

Langley, Wash. (July 8, 2009)—The Inn at Langley is offering two new overnight packages meant to draw attention to Whidbey Island’s food community and the dining scene in Langley. The South Whidbey Grown package and the Culinary Langley package offer guests unique overnight experiences that incorporate the Whidbey Island farm-fresh cooking of The Inn at Langley’s chef Matt Costello as well as other unique local food- and wine-related experiences.

“Whidbey Island has a thriving community of small farms and food producers that supply The Inn with much of what comprises the menus throughout the year,” said Inn at Langley Chef Matt Costello. “We are able to source seasonal produce, cheese, chocolate, wine, wonderful seafood and even our soap all right here from the island.”

The South Whidbey Grown package

The South Whidbey Grown package offers guests two nights at The Inn, a Saturday chef-guided tour of the Bayview Farmers Market, and a tour, tasting and picnic lunch (with wine) at the Whidbey Island Winery. The package ends with a farm-fresh Saturday night dinner for two at The Inn’s restaurant. The package also includes 10 percent off the price of any wine purchased at Whidbey Island Winery. The South Whidbey Grown package is available through October 31, 2009 starting at \$970 for a two-night stay.

The Culinary Langley package

With the Culinary Langley package, guests stay at The Inn for two nights and get to delight in Chef Matt Costello’s six-course dinner with wine pairings one night and the delectable Whidbey Island bistro fare of Langley’s Prima Bistro on the other. The package includes a two-night stay, dinner for two at The Inn with wine pairings, and a \$100 gift certificate to Prima Bistro. This package is available through December 30, 2009 starting at \$1,030 for a two-night stay.

About The Inn at Langley

The Inn at Langley (www.InnAtLangley.com) is a 28-room contemporary inn on a Whidbey Island bluff overlooking the Saratoga Passage. *Condé Nast Traveler* and *Travel + Leisure* magazines have consistently ranked the Inn among the top accommodations in the nation and *Seattle CitySearch* has named The Inn Best Weekend Getaway. Matt Costello manages the Inn and serves as chef at The Inn's Restaurant, the heart of the beautiful retreat. Dinner at The Inn is served every Friday, Saturday and Sunday throughout the year and on Thursdays as well from mid-June through August. Dinner is open to guests and the general public. Reservations are required and can be made by calling (360) 221-3033.

About Chef Matt Costello

Chef Costello started in the restaurant business in 1989 at the renowned Four Seasons Olympic Hotel in Seattle. In 1994, he joined Seattle Chef Tom Douglas, serving as executive chef at both the Dahlia Lounge and Palace Kitchen. With Costello at the helm, the Palace Kitchen was nominated for the James Beard Award for Best New Restaurant in the nation. *Seattle Magazine* named Costello Best Chef in Seattle in 1998 and under Costello's direction, Dahlia Lounge was named *Seattle Weekly's* 2001 Best Restaurant in the City. *Seattle Magazine* named Costello "Chef to Watch" in 2003 and the *ZAGAT Restaurant Guide* awarded The Chef's Kitchen Restaurant an Extraordinary Rating in 2004, 2005, 2006, 2007 and 2008.

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