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FOR IMMEDIATE RELEASE:

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South African Wine Dinner June 22

Santa Fe, NM – Las Fuentes Restaurant & Bar at Bishop's Lodge Ranch Resort & Spa will host a South African Wine Dinner on Friday, June 22.

Highlights of the six-course dinner include prawns with Pappardelle, smoked Gouda polenta with wild mushroom ragout, braised antelope cheeks, baby back boar ribs with traditional South African Braai marinade and warm potato Subric, and an English Stilton cheesecake with black mission figs and madiera sauce.

The wines featured are from Warwick Estates and Vilafonte Vineyards, both from Broadbent Selections. Bartholomew Broadbent, the wines' importer, was recently named by Decanter Magazine as one of the 50 most influential people in the wine world. Rebecca Mahmoud, the Regional Manager for Broadbent Selections, will attend the dinner and will introduce the wines.

"We're thrilled to have these wines on our list. For Santa Fe, this dinner will surely be one of the year's most memorable culinary events," says Steven Carrillo, Manager of Las Fuentes and director of restaurant's wine program.

The South African Wine dinner is \$120 per person, sales tax and gratuity not included. Dinner begins at 6:30 p.m. Reservations are required and lodging packages are available. For dinner reservations, call 505-819-4035.

Ranked by Travel & Leisure magazine as one of America's premier retreats, the Bishop's Lodge Ranch Resort & Spa offers resort-style family vacations, weddings, and conference facilities.

Bishop's Lodge Ranch Resort & Spa is managed by Prism Hotels & Resorts, whose clients also include Marriott, Hilton, Radisson, Embassy Suites, and Holiday Inn. To make a reservation, call 800-732-2240 or visit www.bishopslodge.com.