

LUDWIG'S AT THE SONNENALP RESORT
LAUNCHES NEW CONCEPT & MENU

VAIL, CO – December 2009 – The Sonnenalp Resort of Vail's flagship restaurant, Ludwig's, has launched a new restaurant concept and fresh new menu for winter 2009-2010. Executive Chef Richard Beichner creates a different menu each evening to capitalize on the freshest locally grown, organic ingredients available. All dishes are prepared trans-fat free. Menu items might include Colorado lamb, elk and beef, local striped bass, tortellini with goat cheese from Buena Vista, Colorado and more.

To introduce guests at Ludwig's to the new concept, Chef Beichner creates a Chef's Tasting Menu each evening. The entire table can enjoy 3, 4, 5 or 6 specially selected courses, with or without wine pairings carefully chosen by Sommelier Jamie Garrett.

Sample Chef's Tasting Menu:

Salad: Hearts of Palm with roasted Buena Vista beets and champagne vinaigrette

Soup: Potato leek soup with chive garnish

Cold appetizer: Main lobster salad, celery leaves, granny smith apples, Meyer lemon sabayon

Warm appetizer: Sonoma County duck confit, mache salad, roasted potatoes, Vail Valley plum mustarda

Choice of entree: Colorado striped bass with creamy polenta and roasted vegetables or "Wagyu" short rib with root vegetable puree and 5 spice jus

Dessert: Pineapple cake with house made sour cream

The Chef's Tasting Menu is available nightly, for the entire table only, and is priced based on the number of courses ordered and whether or not guests choose wine pairings. The a la carte menu featuring familiar favorites with extraordinary, original touches is also available.

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Reservations are recommended for dinner at Ludwig's and can be made by calling the Sonnenalp Resort of Vail concierge at 970.479.5429. Additional information can be found at www.sonnenalp.com.

About Chef Beichner

Sonnenalp Resort of Vail Executive Chef Richard Beichner has over 15 years experience as executive chef at 3 and 4 star properties including a stint at a Conde Nast Traveler Restaurant of the Year award-winning restaurant in Philadelphia. Chef Beichner won the Iron Chef competition in Michigan in 2001. He has served the President of the United States as well as numerous celebrities. Chef Beichner is a first level Sommelier and enjoys spending time cooking and drinking good wine.

Ludwig's and the Sonnenalp Resort of Vail are emphasizing menus that feature healthy, locally grown and organic items in all their restaurants. The resort has installed a Natura® water system to offer an environmentally friendly alternative to bottled water to resort and dining guests (www.naturawater.com).

About Sonnenalp Resort of Vail

The Sonnenalp Resort of Vail® is a family owned and operated luxury hotel and resort located in Vail, Colorado. A member of Leading Small Hotels of the World, the resort offers 115 suites and 12 guest rooms, with each suite featuring a gas-log fireplace, stocked mini-bar, walk-in closet, king or double beds, luxurious down comforters, a grand-scale bathroom with heated marble floors and custom-designed Bavarian wood furniture. The Sonnenalp Resort of Vail's full-service European spa features a fireside lounge, indoor/outdoor pool, whirlpool tubs, fitness room, private sauna and steam baths for men and women, changing rooms and refreshment bar. The resort's additional amenities include three award-winning restaurants, a library, game room, piano bar and lounge, first-class meeting and banquet facilities, as well as full-time valet and concierge services. The Sonnenalp Resort of Vail is recognized among the world's premier resort properties by offering a variety of all-inclusive package options for guests – pampering spa services, golf at the Sonnenalp Golf Club, the resort's private 18-hole Scottish links-style golf course, private recreation and ski guides, children's programs and dining at its renowned restaurants - as well as a level of personal attention and service that is unparalleled in the Vail Valley.

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