

For immediate release

May 2, 2008

For information
Sue Andersson
912-635-2600
pr@jekyllclub.com

DINING IN GRAND STYLE

Jekyll Is., GA---The tradition of culinary excitement at the Jekyll Island Club Hotel is as celebrated today as it was at the turn of the century when the establishment was an exclusive hunting club for industrialists, financiers, and movers and shakers that included J.P. Morgan, William Rockefeller, William K. Vanderbilt, Vincent Astor and their friends.

A devotee of the Jekyll Island Club and wife of a prominent member, Mrs. Charles Stewart Maurice described in a journal her every dining experience at the Club...from 1899 to 1909. For example, "Oysters, turtle soup, and fresh garden salad; crab Newberg and roast lamb; squash, eggplant, and peas; berries and whipped cream; chocolate peppermints, bonbons and almonds; coffee, claret, and cherry brandy for lunch today," was the entry for March 22, 1903. Judging by Mrs. Maurice's comments, it's no surprise that the club's dining experience was the high point of each day.

Presently known as the Grand Dining Room, this elegant restaurant continues to be the scene of social gatherings and gourmet experiences. Beautifully restored in the Victorian mode, the room is dominated by Ionic columns and gleaming white woodwork. Three handsome fireplaces, complete with intricately carved mantle pieces and marble surrounds, add warmth and cheer on a winter's day. The lawns and the river can be seen through expansive windows, and the first blossoms of crepe myrtle and magnolia trees color the landscape in early spring. By night, the glow of candlelight and piano music create an atmosphere of romance and anticipation of the gourmet meal to come. The dining room has a reputation for having one of the most delightful Sunday Brunches on the southeastern coast. Custom made omelets, fresh baked pastries, a display of international cheeses and salads, and exciting entrees are beautifully presented.

The Courtyard at Crane Cottage, an alfresco restaurant that opened March, 2001, is the enchanting setting for a distinctive dining experience. Located in the center courtyard and loggia of the historic Crane Cottage, the setting suggests an Italian Renaissance villa. The Courtyard at Crane is open for lunch Sunday through Friday 11:00 a.m. to 4:00 p.m. and Saturday from 11:00 a.m. to 2:00 p.m. The Courtyard at Crane is open for dinner, 5:30-9:00 p.m. Sunday through Thursday. Cottage Calamari, Shrimp Bisque, Grilled Salmon Alfredo and Pan Seared Duck Breast are favorite selections on the menu. The wine menu features a blend of selections from the Mediterranean and the Northern California wine country.

Executive Chef Abigail Hutchinson, who joined the Jekyll Island Club Hotel in October, 2006, grew up in the South. Calling North Carolina home, she finished high school with ambitions in hospitality industry management and attended Eastern Carolina University. At the same time, she was experiencing the "front of the house" as a server when she realized that what she really wanted was to be in the kitchen, cooking the food. She had always loved baking and cooking at home, and now she wanted to do it as it should be done by fine chefs of the world. Her ambition was simple: to be a great chef. She completed a degree from Asheville-Buncombe Technical Community College in Asheville, North Carolina, served a culinary externship at Cape Fear Country Club in Wilmington, NC, and immediately began working at the Country Club of Asheville, North Carolina.

Working her way up from line cook at the Club in Asheville to Executive Chef at the Jekyll Island Club Hotel in five years, Chef Abigail has devoted herself to becoming that great chef. In each of the interim positions---at the Biltmore Estates as Demi-chef, at the Country Club of Asheville as PM Sous Chef, and as Executive Sous Chef at the Ocean Club at Amelia Island in Florida---she has been tireless in learning and absorbing everything about the culinary arts and accomplishing her goal.

Executive Chef Abigail Hutchinson was selected to prepare courses at the James Beard House in New York City last spring. One of four chefs so honored from 213 Historic Hotels of America on this occasion, Chef Hutchinson was pleased to bring this distinction to the Jekyll Island Club Hotel. She was awarded a Gold Medal by the American Culinary Federation in St. Augustine, Florida, at Winterfest 2007, and was a guest chef in the Beaufort Food and Wine Festival in 2008.

Chef also plans the offerings for Cafe Solterra, the hotel's busy bakery-delicatessen where breads and pastries, sticky buns and Danish are prepared daily... and where custom made sandwiches, succulent homemade soups and fresh garden salads compete for attention. Those who have chosen the hotel's ROMANTIC FANTASY package will have a picnic basket prepared especially for them to take on a bicycle tour or walk to the beach.

From early fall to late spring, a monthly series of afternoon chef's demonstrations gives amateur and professional chefs alike, glimpses into the chef's secrets of success. Beginning in September and continuing through late spring, Chef explores the distinctive cuisines of various parts of the world and, at the same time, showcases the finest ways to use regional produce and resources. For example, fresh herbs augment the flavors of fresh catch or Georgia white shrimp in a continental recipe. By limiting the seating and providing recipes, Chef plans that guests will know how to prepare the dishes easily at home. Sitting close to the preparation table, they ask questions as he shows the proper ways to dice and chop, stir and sauté. Participants enjoy a tasting of each course afterwards and compare notes regarding the distinctive flavors and details of the recipes. The hotel also offers Cooking Schools throughout the year.

Whether it's the Grand Dining Room for dinner, the Cafe Solterra for a sandwich, or the delightful Courtyard at Crane Cottage for lunch, the dining experience at the Jekyll Island Club Hotel is a culinary adventure.

For information or reservations contact the Jekyll Island Club Hotel at 371 Riverview Drive, Jekyll Island, GA, 31527, or call 912-635-2600 or 800-535-9547. The Email address is reservations@jekyllclub.com. Visit our website at www.jekyllclub.com.

#