

FOR IMMEDIATE RELEASE

Avondale to Open in the Westin Riverfront Resort & Spa at The Base of Beaver Creek

(Local Restaurateur, Thomas Salamunovich, Announces Opening of Latest Restaurant Concept)

Avon, CO-September 3, 2008— Independent Chef/Owner, Thomas Salamunovich will open Avondale in mid-September inside the Westin Riverfront Resort & Spa. Salamunovich, a local restaurateur, is known for his unique and winning Colorado-based concepts including Larkspur in Vail and Larkburger in Edwards. Avondale, his third restaurant, will offer simple, seasonal cuisine that emphasizes a strong farm to table relationship in a spectacular, near-panoramic mountain setting.

Salamunovich has assembled a top culinary team including Jeremy Kittelson of the acclaimed Blackbird Restaurant in Chicago who will serve as Avondale's Executive Chef and Mike Regrut, formerly of Larkspur Restaurant, who will serve as the Executive Chef of the Westin Riverfront Resort and Spa. Kittelson will oversee breakfast, lunch, and dinner in the restaurant and Regrut will manage all other food and beverage service within the hotel, including in room dining, banquet, spa, and poolside service.

The Manhattan-based architects, Asfour Guzy, are responsible for Avondale's design. Known for their award-winning projects of diverse scale across the U.S. and Europe, Asfour Guzy's restaurant designs have included the highly acclaimed Blue Hill at Stone Barns in upstate New York and Redd in Yountville, California.

About Avondale

Chef/Owner Thomas Salamunovich opened Avondale in September 2008 at the base of Beaver Creek Mountain in the Westin Riverfront Resort & Spa in Avon, Colorado. The restaurant features a West Coast inspired, seasonal menu and utilizing time honored cooking methods, such as slow roasting and braising, to create simple dishes rich in flavor. The wine program is progressive in both its pricing and offerings, focusing on small production wines to compliment the straightforward cuisine. The space is reflective of the time and features a seamless blend of natural materials inspired by the surrounding landscape.

For more information: www.avondalerestaurant.com

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