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**KIMPTON RESTAURANTS CELEBRATE LOCAL FLAVORS DURING THE WEEK-LONG
“CHEF’S SUMMER CELEBRATION”**

***Special Sips and Dishes Highlight Local Ingredients
and Raise Money for Dress For Success***

SAN FRANCISCO, July 18, 2011 — In conjunction with Kimpton’s national “[Summer like a Local](#)” campaign, Kimpton’s 53 restaurants and lounges will celebrate the summer with new local and seasonal cocktail and culinary offerings during the one-week “Chef’s Summer Celebration,” from July 25 - 31, 2011. Throughout the week, five percent of the proceeds from “Chef’s Summer Celebration” will benefit the local Dress for Success affiliates. Dress for Success is a longtime partner of Kimpton and is devoted to promoting the economic independence of disadvantaged women by helping them reenter the workforce and providing them the support and tools to thrive in work and life

Whether a resident to the area or travelling through town, Kimpton is inviting diners to taste the local flavors of the region through the chef’s inspiration for summer cuisine and ingredients with specialty menus including:

- **Boils & BBQ** –B&O American Brasserie in Baltimore is offering *B&O Boils & BBQ*, where New Orleans native Chef Thomas Dunklin will offer a cookout featuring crawfish, crab, shrimp, spicy Louisianan BBQ ribs and oysters.
- **Gazpacho Flights** – Diners at BLVD 16 in Los Angeles can indulge in Chef Simon Dolinky’s Gazpacho Flight that features summer-inspired soups like *Strawberry and Fennel Gazpacho*, among other seasonal offerings.

- **30 Mile Dinner** – Guests at Portland’s Red Star Tavern will be able to savor true neighborhood flavor with a three-course prix fixe menu that highlights produce sourced within 30 miles of the city, plus local beer and wine pairings.
- **Picnic Perks** – Explorers can pick up *Hot Time, Summer in the City* picnic baskets from South Water Kitchen in Chicago before heading to Millennium Park a feast in the sun.
- **Fruity Fun** – Chef E. Michael Reidt from Area 31 restaurant in Miami will offer a mango menu celebration while Bambara restaurant in Salt Lake City will offer a watermelon tasting menu.
- **Sustainable Seafood** – Urbana restaurant in Washington D.C. is offering a sustainable seafood menu with fresh catches from the Southwest Fisherman’s Market and Dupont Circle Farmer’s Market that will include *Smoked Tuna Loin*.

To help extend the summer celebration, Kimpton is inviting the everyday home chef to explore the specialty dishes and summer drinks with the complete list of “Chef’s Summer Celebration” specials and recipes. To find additional details, visit http://www.kimptonhotels.com/landing-pages/promo_restaurant_week_2011.aspx

“Our chefs are on a constant quest for the best local produce, specialty shops and markets. This is their opportunity to share these hidden gems with our guests,” said Niki Leondakis, President and COO at Kimpton Hotels & Restaurants. “This week-long celebration is a great way to shine a spotlight on local farmer’s bounty while giving back to charitable organizations in every Kimpton city.”

To learn more about Kimpton Hotels & Restaurants, please visit www.KimptonHotels.com, www.Twitter.com/Kimpton, www.Facebook.com/Kimpton or www.LifeisSuite.com.

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ABOUT KIMPTON HOTELS & RESTAURANTS

San Francisco-based Kimpton Hotels & Restaurants, a collection of boutique hotels and chef-driven restaurants in the US, is an acknowledged industry pioneer and was the first to bring the boutique hotel concept to America. Celebrating its 30th anniversary in 2011, Bill Kimpton founded the company in 1981 and today it is well-known for making travelers feel welcomed and comfortable while away from home through intuitive and unscripted customer care, stylish ambience and having a certain playfulness in its approach to programs and amenities. Adjacent to the hotels are locally-loved, top-rated, destination Kimpton restaurants. Kimpton leads the hospitality industry in ecological practices through its innovative EarthCare program that spans all hotels and restaurants. Market Metrix, a recognized authority and leader in feedback solutions, consistently ranks Kimpton above other hotel companies in luxury and upper upscale segments for customer satisfaction. Privately held Kimpton operates 53 hotels and 53 restaurants in 23 cities. For more information visit www.KimptonHotels.com or call 1-800-KIMPTON.