

FOR MORE INFORMATION CONTACT:
Lola Roeh, The Osthoff Resort, 920-876-5832 or lroeh@osthoff.com
Olivia Schmitz, Chef PR Contact, 608-217-7161 or oliviaschmitz@yahoo.com

FOR IMMEDIATE RELEASE

**TOP CHEF: TEXAS CONTESTANT, CHEF GRAYSON SCHMITZ, RETURNS TO WISCONSIN TO PREPARE
DINNER AT THE OSTHOFF RESORT IN ELKHART LAKE**

ELKHART LAKE, Wis. (February 27, 2012) – Top Chef: Texas contestant and New Holstein native, Chef Grayson Schmitz, will return to Wisconsin on Saturday, March 17th, to host an exclusive wine dinner at The Osthoff Resort in Elkhart Lake. The four-course prix fixe menu will begin with bacon-seared scallops, followed by Chef Grayson’s signature handmade wild mushroom ravioli, lacquered beef short ribs with celery root puree and an Asian pear salad, and finished with Guinness cake and caramelized apples. There will be a complimentary wine pairing with each course.

For reservations, call Lola’s on the Lake at The Osthoff Resort, 920-876-5840. The price is \$125 per person, including tax and gratuity. Special suite rates are also available for anyone wishing to spend the night. Complete details of the event may be found online at www.lolasonthelake.com/specials.html resort is located at 101 Osthoff Avenue.

General manager of the The Osthoff Resort, Lola Roeh, a well-traveled foodie and avid organic gardener herself, was thrilled when she learned Chef Grayson would be available to prepare a dinner at resort’s restaurant, Lola’s on the Lake. “We loved following Chef Grayson from week to week on the show, rooting for her and her spunky, say-it-like-it-is approach to life and cooking,” said Roeh. “Wisconsinites are nothing if not genuine, and we know that’s going to come through in this incredible menu she’s developed.” Chef Grayson will be assisted by members of the resort’s culinary staff, including Executive Chef Chad Kornetzke and Food & Beverage Director, Scott Baker.

The Osthoff Resort is one of only a handful in the state with its own cooking school. L’ecole de la Maison offers workshops and multi-day immersion courses for the home chef, with its French Bistro

and Italian Pasta and Sauces classes among the most popular on the schedule. “We pride ourselves on providing an elevated culinary experience not only in our restaurants, but also through culinary education, so it is very exciting to host a chef of Grayson’s caliber,” says Roeh.

Chef Grayson is a graduate of the Culinary Institute of America. She spent her formative years training under the best chefs in New York City, including Jean Georges Vongerichten, Fabbio Trabocchi, and Kurt Gutenbrunner. She now heads up recipe development for the most celebrated events catering company in the city, Olivier Cheng. Chef Grayson says, “my family and I have lots of special memories in Elkhart Lake, so I’m honored to cook at The Osthoff and hopefully create some great memories for others.”

The Osthoff Resort is a AAA Four Diamond resort on the shores of Elkhart Lake. Resort restaurants include Lola’s on the Lake, Otto’s, and Aspira Spa Café. Dining is also offered on the Lake Deck. The all-suite resort also features its own destination Aspira Spa, a conference center, grand ballroom, and year-round recreation. For more on the resort and to view its full 2012 calendar of events, log on to www.osthoff.com.

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