

7/27/10

Change is in the air at Bob Pascal's St. Michaels Harbour Inn & Spa

At Bob Pascal's Harbour Inn & Spa in St. Michaels, a transformation is taking place. Under a new management team, this well-known destination has a fresh outlook for the future. Adding a new Executive Chef and a buffet brunch to the menu is just the beginning.

FOR IMMEDIATE RELEASE

ST. MICHAELS, MD, (July 30, 2010) – Bob Pascal's Harbour Inn Marina & Spa, the popular, full-service resort in St Michaels, has made some changes – and new General Manager, Robert A. W Pascal is confident that those changes will be welcome ones. Recently appointed by his grandfather and property owner Bob Pascal, Robert's main focus will first be on the resort's two restaurants.

Realizing his vision for Pascal's (upscale dining) and Pascal's Tavern, Robert is committed to not only creating a destination restaurant, but to ensure that each guest has a memorable dining experience. One of the first steps he took in order to accomplish this goal was to bring Executive Chef David Hayes on board in July. A graduate of Colchester Institute in Essex, UK, Chef Hayes shares the same energy and vision of success for the resort as Pascal does. Cooking since the age of 15, Hayes brings with him an impressive culinary background and true passion for cooking. After graduation, David served internships with Buckingham Palace in London and The Inn at Perry Cabin in St. Michaels where he worked alongside renowned Executive Chef Mark Salter. Prior to joining Harbour Inn, Chef Hayes worked as Executive Sous Chef at Mason's in Easton.

When scouting for new talent, Robert was looking for a chef who had the desire to take Pascal's to the next level - David fit the bill. "Hiring an Executive Chef is the beginning of this exciting journey and an integral part of the whole process," says Pascal. "Not only is he talented, but David's personality and ability to connect with his guests are a reflection of the welcoming, family-owned concept at Harbour Inn. We are very excited to have Chef Hayes on our team. He is a breath of fresh air for our restaurant."

Change in the air for Harbour Inn

Page 2

In addition to changing the menu, Chef Hayes will be incorporating his French/English culinary background into the flavors and local ingredients of the Eastern Shore. “I believe in food that not only tastes incredible, but is simple and elegant.” explains Hayes. “You could say my food has integrity – I stay true to myself, looking to elevate the quality of my food whenever possible. I am very excited to bring my experience and philosophy to Pascal’s and Harbour Inn.” The new menu for both the casual and upscale dining restaurants will feature fresh ingredients from area farmers and other purveyors.

Pascal’s Restaurant & Tavern features waterfront dining overlooking the beautiful Miles River. Open seven days a week, the restaurants serve breakfast, lunch and dinner daily. There will now be a buffet-style Sunday brunch served from 9:00 am – 2:00 pm that will feature an omelet and carving station. Off-site catering is also available.

About Bob Pascal’s St. Michaels Harbour Inn Marina & Spa:

Harbour Inn & Marina is a full-service, year-round resort situated in the heart of St. Michaels, Maryland. The resort is comprised of 46 spectacular waterfront suites & guest rooms, a 52 transient slip marina, harbor side pool & spa, two restaurants featuring casual and intimate dining experiences, state of the art conference and banquet facilities, and a full service spa. Referred to as the “Heart & Soul of the Chesapeake Bay”, St. Michaels is located on a picturesque Eastern Shore peninsula and is a leisurely drive from Washington DC, Baltimore, Philadelphia, Richmond and New York.

###

For more information, please contact Autum Booth, 410-745-9001 or events@harbourinn.com