

HOTEL FAUCHÈRE

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THE CELEBRATED DELMONICO ROOM OPENS IN HISTORIC HOTEL FAUCHÈRE

*The Delmonico Room Brings Superb Local Cuisine
to the Delaware River Highlands*

MILFORD, PA – March 19, 2007 – After a meticulous five year restoration, the historic Hotel Fauchère is pleased to announce the opening of the renowned Delmonico Room in the heart of Pike County, Pennsylvania, just 75 miles from Manhattan.

The elegant 50-seat restaurant is under the direction of Executive Chef Michael Glatz. He is inspired by the classics introduced and perfected at New York City's famed 19th century restaurant Delmonico's, owned by brothers who, like Louis Fauchère, were French-speaking Swiss-born chefs. Louis Fauchere was a Master Chef at Delmonico's from the late 1840's until 1867.

The Delmonico Room at the Hotel Fauchere features contemporary presentations of classic cuisine incorporating fresh natural ingredients obtained from local and regional producers as well as the owner's own organic farm. Chef Michael's modern interpretation of the classics include such delights as Lapsang Souchong-cured salmon gravlax, succulent frog legs with garlic coulis and parsley jus, fresh thyme-rubbed guinea hen roasted with pan juices and mushroom risotto and a signature chocolate pâté, rich and velvety with Venezuelan chocolate.

Chef Michael is a graduate of the Culinary Institute of America and this year is celebrating his 25th year as a professional chef. Prior to joining the Hotel Fauchère, Chef Michael was the executive chef at "Chef Michael's at The Inn On The Blue Horizon," on the island of Vieques, in the Spanish Virgin Islands. In Vieques, Chef Michael also opened Chef Michael's FoodSpace, which was fashioned after the great gourmet retail markets of New York, and he created Chef Michael's Café, an oceanside eatery just outside his retail store. Throughout his time on Vieques, Chef Michael received critical acclaim for the revolutionary effect of his eateries on the island's culinary tradition.

Chef Michael has come to Hotel Fauchère to perfect classic dishes with his own special flair. "So often in today's modern food world, the basis to a great dish becomes lost in the fuss and hype, foams and infusions," said Chef Michael. "I'm an old fan of the classics; I want to turn food at The Delmonico Room back to the basics of mastering technique and flavor."

The Delmonico Room table service includes Spieglaue crystal stemware, Christofle silverware, Bernardaud china, fresh flowers and linen tablecloths and napkins. The décor in the Delmonico Room includes a collection of vintage menus from the best-known restaurants in Europe in the 1920's (including Maxim's, La Tour d'Argent and the Moulin Rouge music hall) and an 1888 portrait of Louis Fauchère. The Delmonico Room's menu collection has also inspired Chef Michael, who selectively recreates some of these menus for today's modern palate paired with today's vintages of the suggested wines of the past.

The Hotel Fauchère re-opened to the public in summer 2006. Five years in the making, the complex project adhered to rigorous U.S. Department of the Interior historic restoration guidelines, and the result is the transformation of a derelict building into an architectural gem at the center of Milford, which *Atlantic* magazine once called "the prettiest county seat in America".

The restoration was led by Milford businessmen Richard L. Snyder and Sean Strub who sought to re-establish the Hotel Fauchère and its culinary reputation to what it was during the time of Louis Fauchère at the peak of the Gilded Era. Their effort is reflected in an elegant restoration with refined details, professional service and exquisite cuisine.

"This was a real labor of love," said Sean Strub. "Dick and I believe in Milford, in its history and especially in this hotel. Hotel Fauchère's culinary history is particularly rich, and it was only appropriate that the restaurant was a major focus of the restoration. We want The Delmonico Room to be a remarkable culinary destination." In addition to The Delmonico Room, the Hotel Fauchère also features Bar Louis, a stylish bistro-style restaurant and lounge and the Emerson House, an adjacent historic mansion for special events and corporate meetings.

Run by the Fauchère family for 125 years, the Hotel Fauchère was a magnet for politicians and statesmen, stars of stage and screen, captains of industry and leaders of society. The Fauchère guest book registry reads as a veritable "Who's Who" of the 19th and 20th centuries, especially the New York social elite of the Gilded Era. Guests over the years have included Sarah Bernhardt, Mae West, Pearl White, Lionel Barrymore, Mary Pickford, the Gish Sisters, Charlie Chaplin, Presidents Theodore and Franklin Roosevelt, President John F. Kennedy, General William Tecumseh Sherman, conservationist Gifford Pinchot, writers Zane Grey, Thomas Wolfe, Stephen Crane, Robert Frost and Ogden Nash and a number of sports stars, including Babe Ruth, Big Bill Tilden, Don Budge and Smokey Joe Robinson.

The hotel has 16 luxurious guestrooms which evoke the Fauchère's gracious past, while offering modern accoutrements, like high-speed wireless internet access, flat screen televisions, I-pod docking stations, Bose clock radios, heated towel bars and radiant heat in the marble and bluestone bathroom floors. Bed and bath linens are by Frette, the Italian manufacturer of fine linens and the skin and hair amenities are from Kiehl's. Room rates range from \$275 to \$350 (check website for special packages) and include locally-made artisanal chocolates, a bottle of wine and bottled water in each room, internet access and local calls, a deluxe continental breakfast and concierge services.

Milford is the county seat of Pike County, PA, in the heart of the Delaware River Highlands, 75 miles from Manhattan. For reservations and information, please call 570-409-1212 or visit www.hotelfauchere.com.

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