



**RIISING STAR COLIN BEDFORD OF FEARRINGTON HOUSE PROFILED AMONG THE  
FINEST CHEFS IN NORTH AMERICA IN TWO EXCEPTIONAL AND COLLECTIBLE  
COOKBOOKS PUBLISHED FALL 2010**

*85 INSPIRATIONAL CHEFS: Recipes from North America, Mexico and the Caribbean*  
and *CHEF'S AT HOME: Favorite Recipes from Chefs of Relais & Chateaux in North America*

**September 29, 2010** –Thomas Keller (French Laundry), Patrick O’Connell (The Inn at Little Washington) and Colin Bedford (Farrington House) are among the 85 stand-out chefs contributing joyously precise and delicious recipes to two gorgeous, collectible Relais & Chateaux cookbooks out this fall.

For the first time ever, these Relais & Chateaux chefs are sharing personal and proprietary recipes in this release. The most extravagant of the two books is *85 INSPIRATIONAL CHEFS: Recipes from North America, Mexico and the Caribbean* (\$60, hardcover, color photographs throughout). Recipes range from the technically challenging and groundbreaking to the classic and traditional. For simpler recipes from these extraordinary chefs, there is the *CHEFS AT HOME: Favorite Recipes from Chefs of Relais & Chateaux in North America* (\$30, hardcover, color photographs throughout).

The 531 pages of *85 INSPIRATIONAL CHEFS* offer stunning photography that views like a tour through the most exceptional inns and restaurants on the continent. Among the 184 recipes that give you a taste of Relais & Chateaux North America, you’ll find the 32-year-old Bedford, one of the youngest contributors. His menu has been called “exquisite from start to finish...at once cleverly original and intelligently conceived...weaving the flavors of his native England and the American South.” (Greg Cox) and “adventurous artistry...designed to enchant rather than mystify—and he succeeds...it’s impossible to get food any fresher”



(Moreton Neal).

Seeing Bedford's selections in *85 INSPIRATIONAL CHEFS* helps one to understand these recent reviews: "Seared Scallops, Confit Veal Breast, Apple & Vanilla Chutney, Sunchoke Puree & Truffle Veloute"; "Smoked Pork Shank with Cauliflower Puree, Beluga Lentils, Truffle Oil, Cinnamon & Cider Sauce. Finally, in homage to former Ferrington House guest chef Edna Lewis, Colin highlights not one of his own masterpiece desserts but Lewis's iconic "Dark Chocolate Souffle, Chocolate Sauce & Vanilla Ice Cream." (This signature dish has stayed on the menu since it was introduced to Ferrington House diners in 1983.)

"These books are terrific choices for serious cooks this holiday season," says Keebe Fitch of McIntyre's Books. "What a wonderful gift or a great addition to your own cookbook collection for anyone who has a great appreciation for l'art de vivre," concurs DANIEL's chef/owner Daniel Boulud.

In *CHEFS AT HOME*, Bedford explains how he favors at Ferrington House by using "new twists on old favorites and comfort food." True to this, his contribution for this cookbook is the delicious and vibrantly pink "Beet-Cured Salmon." A goal of *CHEFS AT HOME* was to share recipes that though perhaps simple to prepare, still reflect the chefs' dedication to infusing the recipes with textures and flavors. Mission accomplished with the accompanying Lemon and Celery Root Chutney, Capers and Jasmine Raisin Puree and Fennel Salad.

Other *CHEFS AT HOME* recipes include "Pasta Carbonara" from Mark Levy (The Point, Saranac, NY) and "Warm Granny Smith Apple Tart with Cheddar Cheese Ice Cream" from Patrick O'Connell (The Inn at Little Washington, Virginia). What does Daniel Humm of Eleven Madison Park, New York, cook at home? Roasted Chicken with Lemon and Rosemary, saying there is "comfort and luxury in the same recipe."

"These books are an inspirational work of 85 chefs who, as part of the Relais & Châteaux family, are united by what makes them different," said Patrick O'Connell, President of North American Relais & Châteaux delegations and Chef/Proprietor of The Inn at Little Washington. "Now, for the first time, they have collaborated in sharing some of their most exquisite



creations.”

TO PURCHASE THE BOOKS locally, please visit [McIntyre's Books](#), The Fearington House Country Inn, The Fearington House Restaurant or online at [www.relaischateaux.com](http://www.relaischateaux.com).

### **About Relais & Chateaux**

There are currently about 500 Relais & Châteaux properties in 55 countries including 38 in the United States. Established in France in 1954, the mission of [Relais & Châteaux](#) is to spread its unique “art de vivre” across the globe by selecting outstanding properties with a truly unique character. The Association is a family of hoteliers and Grands Chefs from all over the world who share a passion for and a personal commitment to ensuring their guests are privy to moments of exceptional harmony, an unforgettable celebration of the senses.

### **About The Fearington House**

The Fearington House Country Inn and Restaurant are members of Relais & Chateaux, an association of the finest restaurants and hotels in the world, and currently hold both the Forbes Five Star Award and AAA's Five Diamond awards for lodging and dining. This celebrated farmhouse restaurant is one of the most venerable farm-to-fork restaurants in the South and it is a Green Certified Restaurant™ (one of the first in the South to join in this effort). Adjacent to the restaurant is the 32-room Fearington House Country Inn surrounded by extensive formal and kitchen gardens and pastures. Other restaurants (including a beer garden), boutique shops and a spa are within walking distance. [The Fearington House Country Inn](#) and [Restaurant](#) are located 8 miles south of Chapel Hill, NC and 30 minutes from the Raleigh-Durham International Airport.

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### **For immediate release**

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