

STORY IDEAS**Gold Medal Plates Canadian Culinary Champion**

Melissa Craig, gold award winner of the Gold Medal Plates Canadian Culinary Championships for 2008, achieved this prestigious award at the youthful age of 28, over competitors with impressive credentials from round Canada. What does this dynamo of a young chef have that drives her to oversee a kitchen of 20, to travel the world in search of inspiration, and to keep Bearfoot Bistro on an award-winning streak?

European Tour of Michelin-starred restaurants

Executive Chef, Melissa Craig takes time each summer to explore the cuisine of another part of the world. In 2008 she will work her creative juices as she takes a trip through France, Spain and the UK. Meeting with chefs in London, Paris, Monaco and Barcelona, she gathers ideas to take back to her kitchen crew, as they prepare menus for the new season.

The Oyster Guy

Where else do you find an oyster shucker so deft, so practiced, that he regularly goes through 1500 oysters a night? At the Bearfoot Bistro, the hunger for these bi-valves is so great that the Oyster Bar can keep the Oyster Guy, aka Chris Field, in business from 3pm to 10pm on a daily basis. Aficionados of this succulent aphrodisiac can sample oysters from both Canadian coasts, and as far afield as France. And it's worth spending some time with the Oyster Guy for his encyclopedic knowledge of oysters. Chris has grown them, can tell you the age of an oyster and where it came from, and most definitely recommends eating them naked (the oysters, that is)!

Wine Cellar Par Excellence

With 20,000 bottles on show, and 2,100 different labels, including some show-stopping vintages of champagne and wine, the Wine Cellar at Bearfoot Bistro is an attraction all of its own. Here you can learn the ancient ritual of sabering your bottle of champagne and celebrate with friends over a glass of 'bubble', or reserve the whole Wine Cellar for a special occasion dinner, surrounded by trophies of Bordeaux, Burgundy and Madeira.

Tickling your Taste Buds

Mixologist JS has become a legend in Whistler. Not only for his masterful cocktail creations made with fresh ingredients, fruits, spices and herbs, ('designer cocktails' are de rigueur at the Bearfoot Bistro) but also for his skilful pairing of cocktails, non-alcoholic or alcoholic, with the menu, as an alternative to a wine pairing. His inspired creations include fresh fruits, berries and herbs, fruit teas, infused syrups, quince juice, mushroom infusion, and black truffle jus.

Live music by virtuoso pianist Cameron Chu

Inspired by the likes of Oscar Petersen, Ramsey Lewis and Herbie Hancock, Cameron Chu's swinging improvisations generate a party ambiance at the Bearfoot Bistro that projects an upbeat and yet sophisticated mood. From his early days as an eight-year old playing at the Royal Conservatory of Toronto, through his track record of scholarships and awards, Cameron has performed internationally and has been featured on television

and radio stations across Canada. Bearfoot Bistro is proud to have Cameron at the keys every night of the week.

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