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Paul Burditch

Burditch Marketing Communications

paul@burditchmc.com

(415) 874-9696

**JORY Restaurant Executive Chef Sunny Jin Partners with Farmers and Purveyors to Create a Willamette Valley Garden-To-Table Dining Experience*****JORY adds fromager, sommelier & new partnership with the eco-conscious designer Rebootle for in-room glassware***

WILLAMETTE VALLEY, OREGON, July 11, 2011 – The quality and quantity of seasonal produce from nearby Willamette Valley farms and the restaurant's own garden serves as an inspiration for executive chef Sunny Jin and pastry chef Shelly du Plessis at JORY, The Allison Inn & Spa's signature restaurant. New to JORY, are the restaurant's two additional sommeliers and the new position of fromager. With more than 200 wineries within twenty minutes drive from The Allison, JORY also introduced three themed picnic baskets to order for a day of wine tasting and exploring the countryside.

Oregon Wine Country Cuisine is paired with local wines, recommended by one of JORY's two sommeliers, or with regional cheese, recommended by fromager Ron Acierto. Wine director, Tom Bean and sommelier Ken Bolick can be seen during the popular summer months offering tastes of the best local wines or chatting with one of the neighborhood "rockstar winemakers" who frequent The Allison. The wine program at JORY is ever-evolving, featuring Oregon's boutique wineries and little gems to famous producers and world-class wines. JORY Bar and the Living Room, located adjacent to the restaurant, offers a casual bar menu that complements the extensive wine-by-the-glass, wine flights and half bottle list, perfect for couples or groups of friends who want to explore different wine styles or regions.



A variety of local and imported cheese is presented on a cheese cart by fromager Ron Acierto. He informs diners about the wide selection of cheeses including local favorites, such as Astera (goat) from Central Coast Range, Caveman Blue (cow) from Southern Oregon and Briar Rose Classic Chevre (goat) from Dundee; and imported cheese, such as Al Tartufo (black truffle) from Italy, Le Cremeux De Bourgogne from France or Manchego from Spain.

JORY picnic baskets include a choice of assorted domestic & imported charcuterie, select Oregon artisan cheeses and housemade cookies and can be ordered through the concierge desk with 24 hours' notice. Perfect for a picnic at a winery or to take on a hot-air balloon ride, the prices average \$70 for two persons.

The Allison has become the singular luxury resort choice for Oregon wine and food enthusiasts. The new Sunday Brunch and Sunday Supper has become a destination for locals and out-of-town guests alike. Available from 9 am to 2 pm, the brunch buffet features a French toast or waffle station, an omelet station, freshly carved rotisserie of the day, as well as an assortment of desserts, salads, pastries, fruit and housemade charcuterie. The brunch is \$38 for adults and \$19 for children ages 5-10. Sunday Supper is available from 5:30 pm to 9 pm and the menu changes weekly, highlighting seasonal ingredients. It is \$35 for adults and \$18 for children ages 5-10.

The Allison is also excited to start a partnership with Forest Grove-based Rebootle. Beginning August 1, they will use reclaimed wine bottles from JORY to make beautiful, one-of-a-kind, handmade glassware that will be used in the guest rooms. A complement to the property's sustainable practices, Rebootle also sources from the area's wineries and manufactures and delivers the products using environmentally-friendly means.



Whether at the Open Kitchen counter, where chefs prepare a little something extra for watching guests to taste; at the entertaining Chef's Table in JORY's kitchen; in the inviting dining room, outdoor terrace and the happening JORY Bar; or even through in-room dining, Jin strives to best match his food with the wine and

produce from the area. Local farmers include Kerr Farms (eggs & lettuce); Briar Rose Creamery (goat cheese), Atherton Lamb, Carlton Farms (pork), Gaining Ground and Siren Song (both produce). In the spring, ramps, fiddlehead ferns and anything Jin can forage himself shine on the menu; while his favorite summer ingredient is tomatoes. In the fall, his favorite fruits come in abundance: apples, figs, persimmons, pears and huckleberries; in winter, he loves to cook with Brussels sprouts, closely followed by braising greens and parsnips.

“I’m currently setting up a viable and sustainable pig farm with a local farmer. We also make our own honey, grow much of our own produce in our half-acre Chef’s Garden, and prepare a lot of in-house charcuterie,” said Jin.

du Plessis shines in the summer with housemade gelatos and sorbets, which include carrot, basil and other herbs and produce from the Chef’s Garden. She loves to pair texture and taste, for example, cold custard with a crunchy texture and use different levels of flavor with few ingredients. The made-to-order chocolate soufflé is part of a gluten-free menu she and Jin created.

“JORY is located in the town of Newberg, yet it really feels like miles away from the everyday life, with the views overlooking the top of hazelnut orchards and the surrounding hillsides that are speckled with our winery friends,” said Jin. “This community of winemakers, producers and farmers helps me create a distinctly Oregon garden-to-table experience.”

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About The Allison Inn & Spa

Set on 35 hillside acres with views of adjacent Willamette Valley vineyards, meadows and gardens, The Allison Inn & Spa features 85 deluxe guest rooms (all with fireplaces, terrace or balcony, window seat and spa-like bathrooms), inclusive of eight suites. The Allison Spa consists of 15,000 sq.ft. with twelve treatment rooms, swimming pool, Jacuzzi Fitness Studio and retail boutique. There is a dedicated entrance for the 12,000 sq. ft. of function space with views and outdoor access as well as a dedicated Board Room. Opened in September 2009, the property achieved LEED Gold certification in April 2010.

The 100-seat signature restaurant, JORY, showcases Oregon Wine Country Cuisine, a five-acre working vineyard and a half-acre Chef’s Garden. A celebrity winetender, a complimentary tasting for guests, is held every Thursday, from 6:30pm to 7:30pm, and showcases a local winery and vintner. Live jazz performances take place in the Living Room on Friday and Saturday evenings. Executive chef Sunny Jin and wine director Tom Bean recently returned from food and wine demonstrations at the 2011 FOOD & WINE Classic in Aspen and will be cooking at the International Pinot Noir Celebration in McMinnville, Oregon July 29-30, 2011.

Located 60 minutes from Portland International Airport, less than an hour from downtown and one & a half hours to the Oregon Coast, The Allison Inn is a proud member of Preferred Hotels & Resorts Boutique segment and has received the AAA Four Diamond Award. The Allison is located at 2525 Allison Lane, Newberg, Oregon 97132 (503) 554-2525 or toll free 877 294-2525. www.theallison.com. Please check our website for menus, wine list and calendar events.

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Burditch Marketing Communications
4111 18th Street
Suite #7
San Francisco, California 94114
US

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