



**LANGDON HALL RESTAURANT NAMED ON THE PRESTIGIOUS S.PELLEGRINO  
WORLD'S 100 BEST RESTAURANTS 2010**

*Countryside gem accepts internationally coveted honour*

**Cambridge Ontario – April 27<sup>th</sup>, 2010** – The Dining Room at Langdon Hall has been chosen by S.Pellegrino for inclusion on its 100 Best Restaurants list for 2010, ranking 77<sup>th</sup> on the prestigious list. The list, decided upon by an academy of over 800 journalists, food critics, chefs and restaurateurs, compiles the top 100 restaurants worldwide. Especially notable, prior to this year no Canadian restaurant has been included since 2003. There were two Canadian restaurants honoured on this year's list; Langdon Hall and Rouge, a restaurant in Calgary which ranked 60<sup>th</sup>.

Since opening its doors, The Dining Room at Langdon Hall, a 52-suite Relais & Chateaux countryside retreat just one hour west of Toronto, has established itself as a symbol of sophisticated elegance and distinction. It has quickly earned the reputation as one of Canada's most prestigious restaurants. Led by Executive Chef Jonathan Gushue, Langdon Hall's inclusion on the S.Pellegrino list places the country house hotel's restaurant in the company of the world's most incomparable culinary experiences.

"It is truly an honour to be recognized by The World's 100 best Restaurants Academy," says Gushue. "We are passionate about making the culinary experience at Langdon Hall as exemplary as possible, and pride ourselves on our commitment to truly provide an exceptionally high level of service and hospitality for our guests."

Having been awarded the coveted Five-Diamond Award from AAA/CAA, Langdon Hall is renowned for its attention to detail and carefully curated menu. With Chef Gushue's commitment to the local community, Langdon Hall offers a unique menu of fresh fare from Ontario's most refined purveyors of regional products.

From harvesting produce in the hotel's vegetable garden to tapping their own maple syrup on property, it is no wonder that The Dining Room at Langdon Hall stands out in the vibrant Canadian culinary community.

For more information about Langdon Hall, please visit [www.langdonhall.ca](http://www.langdonhall.ca) or call 1-800-268-1898.

### **About Langdon Hall:**

*Surrounded by 200 acres of expansive gardens and trails, Langdon Hall is not so much a dining venue as a vacation destination. Built in 1898 as the lavish summer home of Eugene Langdon Wilks, the hotel exudes charm and character, impeccably maintained in the grandeur that was de rigueur among the American upper class a century ago. Since Langdon Hall began its transformation into a hotel in 1987, the mansion and its graciously renovated former staff quarters and farm buildings now offer a total of 52 luxurious guest suites, a full service spa and an a collection of private dining rooms with wood burning fireplaces. Langdon Hall is a member of the respected Relais & Chateaux brand. [www.langdonhall.ca](http://www.langdonhall.ca).*

### **About Chef Jonathan Gushue:**

*Executive Chef Jonathon Gushue of Langdon Hall is no stranger to working in an award winning environment and strives to exceed the expectations that come with upholding Langdon Hall's coveted Five Diamond Award from AAA/CAA. Prior to Langdon Hall, Gushue was the executive chef of Truffles Restaurant (now closed) at the Four Seasons Toronto. After studying the culinary management program at Georgian College, Gushue took his culinary skills worldwide, working his way up through the kitchen with stints in Japan at an Onsen (Hot Spring) Resort and London, England at both The Berkeley Hotel and Novelli Group of Restaurants. In 1998, he returned to Canada and his hometown of St. John's where he was offered the sous chef position at The Fairmont Newfoundland Hotel. In 2003, Gushue relocated to Ontario to take the position as executive chef of the famed Truffles Restaurant at The Four Seasons Toronto, where he remained until 2005. In 2005, Gushue moved to Langdon Hall, exploring his passion for French-inspired cuisine using locally inspired ingredients.*

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