

**LANGDON HALL CHEF JONATHAN GUSHUE RECOGNIZED**  
**AMONG THE WORLD'S BEST BY RELAIS & CHATEAUX**

CAMBRIDGE, ONTARIO, CANADA (January 27, 2009). The best actors win Oscars; the best chefs win *Grands Chefs Relais & Châteaux Trophies*. Canadian chef Jonathan Gushue of Langdon Hall Country House Hotel & Spa has now joined this select circle of culinary talent as one of only three trophy winners for 2009.

This years' *Grands Chefs Relais & Châteaux Trophies* were awarded by Taittinger, whose champagne is recognized as a symbol of a unique gustatory experience. The trophies are given in recognition of world-class daring, passion, creativity and expertise in the kitchen, and were presented by M. Taittinger at a champagne reception at the Palace of Schonbrunn (Vienna, Austria) in November of 2008. Christopher Brooks of Blantyre (Lenox, Mass.) and Jason Robinson of The Inn at Dos Brisas (Brenham, Texas) also received the award.

Along with his trophy win, Gushue was also one of 10 international chefs to have been chosen for the coveted *Grands Chefs* designation from the Relais & Châteaux Association for 2009. The *Grands Chefs* designation is awarded to only the most accomplished chefs within the Relais & Châteaux Association. Gushue was the only Canadian recipient of the award this year, and is one of only five Canadian chefs to have received the accolade in the over 50-year history of Relais & Châteaux.

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When he's not accepting international trophies, Gushue works his culinary magic against the romantic backdrop of the Langdon Hall estate, a century-old Federal Revival mansion that was once the summer home of English-born aristocrat Eugene Langdon Wilks. Here, he creates such epicurean delights as free range duck with honey and spices, veal cutlets with fennel, grilled radishes, artichokes and chanterelles with sweet garlic and sherry. In his kitchen, no detail is overlooked. The staff even makes their own butter and breads.

The chef's fresh, sophisticated style is inspired by a small network of artisanal farmers he has selected to provide free-range organic meats and heirloom vegetables. Surprisingly, many of the fragrant herbs, edible flowers, fruits and vegetables he uses are grown in the hotel's own Kitchen Garden – a central feature of Langdon Hall's 100-acre estate.

Gushue's menus boast what he calls "the best of the local bounty", though his international training and passion for French cuisine shines through in offerings such as truffles, foie gras, frogs' legs, snails and artisanal cheeses. Together with Sommelier Kathleen Moore, he creates customized wine pairings to complement his seasonal menus; coupled with the flawless and discreet service that is the hallmark of Langdon Hall, the overall experience is truly a celebration of the senses.

Just an hour-and-a-half from downtown Toronto and the Niagara Region, Langdon Hall Country House Hotel & Spa offers 52 luxurious guest suites, a full-service spa and a collection of private dining rooms with wood-burning fireplaces. The hotel opened to the public in 1989 and has been a member of the Relais & Châteaux Association since 1991.

Relais & Châteaux is an exclusive collection of 480 of the finest hotels and gourmet restaurants in 56 countries. For over half a century, discriminating travelers and gourmands worldwide have come to Relais & Châteaux properties in search of the extraordinary, both in terms of elite fine dining and impeccable surroundings.

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