



777 Grande River Dr . Palisade, CO 81526 970-464-5777 www.ColoradoWineCountryInn.com

Press Release

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WCI Launches Lunch Service
FOR IMMEDIATE RELEASE

On Friday, July 12, Wine Country Inn will launch daily lunch service from 11 am to 4:30 pm, Food and Beverage Director/Executive Chef Marcelo Marino has announced.

“Our menu will be determined by what is freshly picked and available that day. The food will be fresh from the garden, deliciously prepared and beautifully presented,” he explains.

Lunch service is the first step in Marino’s culinary focus of farm to table fresh local foods prepared in the classic French tradition.

“Our mission is to provide the best possible service, to raise the level of guest satisfaction, so we will offer food when they are hungry. Travelers don’t often keep regular schedules,” Marino explains. “Of course, we welcome guests from outside the hotel as well.”

Chef Marino has already scheduled training for all teams in the Culinary Department in his effort to upgrade not only the quality of food, but also the service side of the operation.

His next big push is to initiate a Sunday Brunch in September. He also will announce cooking classes as soon as he can work out a schedule.

A certified chef trainer and ambassador for Cordon Bleu College of Culinary Arts, Marino hopes to refine the marriage of local Palisade and Colorado foods with local wines. As a certified sommelier as well, he sees food and wine paired carefully for the ultimate dining experience.

“This is an exciting change for our culinary service,” says General Manager Joe Scanlon. “We are extremely pleased to have Marcelo lead our team to a higher level of performance. His skill as a chef is exceptional and his enthusiasm is infectious.”

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Side Bar: Meet Chef Marcelo Marino

Born in Argentina of an Italian father and German mother, Marcelo Marino was destined to embrace the world and its varied cultures.

Having apprenticed all over Europe, Marino credits Chef Michael Geurard, one of the founders of the *nouvelle cuisine* movement in the 50s and 60s, as a great influence on his career. He incorporates his early French training with a focus on fresh and sustainable foods as the basis of his farm to table approach.

As a Le Cordon Bleu (Dover, NH) alumnus, Marino has worked for prestigious hotels and restaurants in Argentina, Brazil, Europe, the middle East and Miami, to name a few stops in his 20 plus years career.

Marino comes to Palisade from Miami, where he established the first Spanish language culinary college in the US for Le Cordon Bleu. He also established a fresh and sustainable food restaurant for an investment group. In 2009, he received the Career College Association Teacher of the Year award.

Utilizing his passion for cooking, Marino takes an interactive approach to teaching. He emphasizes to his students that becoming a chef is a “long hard walk, and you need to have the passion and the stamina for it.”

In addition to culinary techniques, he tries to teach confidence, professionalism, discipline, time management and customer service skills.

To his way of thinking, hospitality and the culinary arts are customer service oriented businesses.

“Pleasing your customers is what it is all about,” he underscores.

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Press Contact

Jean Tally

970-270-3270 (cell)

General Manager

Joseph Scanlon

970-464-5777