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TERRY SHEEHAN WHISKS INTO THE BOAR'S HEAD AS EXECUTIVE CHEF

*New Executive Chef Brings Exceptional Leadership and Organizational Skills to  
Charlottesville's Four Diamond Resort*

Charlottesville, Virginia, January 13, 2009: Terry Sheehan is the acclaimed Executive  
Chef of The Boar's Head and its AAA Four-Diamond award-winning restaurant, The Old

Mill Room. Selected to lead The Boar's Head's culinary team in December 2008, Chef Terry Sheehan brings more than 25 years experience to the resort.

Chef Sheehan was raised in Potomac, Maryland, “practically in the kitchens of the Marriott Hotel group,” where his parents were food and beverage executives. Inspired by this early exposure to the culinary world, he started his career with the Donald Trump Organization in 1985, working in various positions including Sous Chef in Atlantic City, New Jersey, Assistant Banquet Chef on the Trump Princess Yacht, Chef of the Crystal Tower Suites and Trump Castle, and Senior Executive Sous Chef of the Taj Mahal Casino and Hotel.

In 1992, Chef Sheehan moved to New York to become the Executive Chef of Café SFA at Manhattan's Saks Fifth Avenue. His next move took him to Colorado Springs, Colorado, where he spent a year as Chef de Cuisine at the renowned Broadmoor Hotel. Chef Sheehan spent eight years in Pennsylvania in several high profile positions, including: Executive Chef of The Historic Strasburg Inn in Strasburg; Executive Chef and Partner of Catherine's at Spinners Inn in Hershey, Pennsylvania, and as Executive Chef for the Hershey Lodge and Convention Center. In 2002 Chef Sheehan led the The Ahwahnee, Yosemite's world-class hotel known as the jewel of the National Park lodges. In 2005 he joined ARAMARK as the Senior Executive Chef of the Wachovia Complex in Philadelphia during which time he oversaw all aspects of food and beverage operations for the 76ers, Philadelphia Flyers, Phantoms, and dozens of concerts and special events.

As Executive Chef at The Boar's Head, Chef Sheehan is involved in all areas of our AAA Four-Diamond hotel's food and beverage operations and manages our international culinary team. His impressive background and reputation for innovative, stylish menus are well suited for overseeing the resort's many popular culinary events including our Vintner and Culinary Weekends in March and the New Year's Eve Gala.

Chef Sheehan's engaging personality makes him a natural for television appearances and feature articles. He has been a regular guest chef on WHTM-TV's (ABC) "Midday Gourmet," live cooking segment. In addition, Chef Sheehan has done cooking demonstrations on E! Entertainment, the Travel Channel and local television news programs, and been featured in the Los Angeles Times, New York Times and Backpacker magazine, Gourmet magazine, Food & Wine magazine, Food & Beverage Executives magazine among many others.

The Boar's Head, a 170-room resort situated on 573 acres in the Virginia countryside, offers Four-Diamond dining, a state-of-the-art sports club, award-winning tennis, championship golf, a luxury spa, children's programs, currently 22,000 square feet of event space including our new Pavilion which opened this fall, and close proximity to attractions such as Monticello, the Blue Ridge Mountains and numerous wineries. The Boar's Head is owned and operated by the University of Virginia Foundation.

For more information or to make reservations, please call The Boar's Head at 434.296-2181 or 800.476.1988 or visit the resort's web site at [www.boarsheadinn.com](http://www.boarsheadinn.com).

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