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FOR IMMEDIATE RELEASE

## **OLD MILL ROOM ONLY VA RESTAURANT TO WIN AAA 4-DIAMOND AWARD 23<sup>RD</sup> YEAR IN A ROW!**

### **AAA MID-ATLANTIC 2010 FOUR DIAMOND AWARD WINNERS ANNOUNCED**

**CHARLOTTESVILLE, VA (THURSDAY, NOVEMBER 19, 2009)** – The Old Mill Room at The Boar's Head is the only restaurant in Virginia to win AAA's Four Diamond Award<sup>®</sup> for 23 years in a row! The AAA Four Diamond Award designation, a most prestigious level of distinction for hotels and restaurants, was awarded to twelve area establishments.

“Maintaining Four Diamond Award winner status is not an easy task and is truly reserved for those establishments which continuously demonstrate an unwavering commitment to superior hospitality – attentive service, premier comfort, and so much more,” said Martha Mitchell Meade, Manager of Public and Government Affairs for AAA Mid-Atlantic. “It is especially impressive for all of the properties to remain at the Four Diamond Award level during challenging economic times when many properties are cutting back on amenities or services. All of the properties are to be congratulated for their dedication and success.”

The Boar's Head responded to challenging economic times by staying focused on providing our guests the very best culinary experience possible. The winning recipe is to start with a strong core culinary team, and add two renowned chefs. To that end, Terry Sheehan was selected to lead The Boar's Head culinary team as Executive Chef in December 2008. Chef Terry brings more than 25

years experience to the resort. Terry 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.

Then in May 2009 Cornelius Thuys, Chef Kees, was hired as The Boar's Head Pastry Chef. Chef Kees was responsible for all bakeries, pastries and desserts for 4 dining rooms, banquets and The DuPont Country Club. In 1999, Chef Thuys moved to New York to become the Executive Pastry Chef of The Sagamore Resort, The Wigwam Resort and Golf Club and The Ahwahnee.

The combined impressive backgrounds and reputation for innovation and style of Chefs Sheehan and Thuys, culminate to provide the crescendo and the grand finale evolving The Boar’s Head delightful culinary experience into an exceptional feast for the senses.

AAA Four Diamond Award winners represent just 3.5 percent of the 58,000 Diamond Rated lodgings and restaurants throughout the United States, Canada, Mexico, and the Caribbean.

“Four Diamond hotels and restaurants represent some of the best that the hospitality industry has to offer,” added Meade. “These properties are extraordinary in every manner. Lodgings at this level offer guests a wide range of amenities and services, and restaurants feature a distinctive fine dining experience and complex menus. We are pleased that so many establishments in our area have reached this level of service, and we are honored to present these outstanding properties with the Four Diamond Award designation for 2010.”

**Area lodgings receiving the prominent 2010 AAA Four Diamond Award® include:**

The Berkeley Hotel, Richmond (for the 21<sup>st</sup> year)  
The Boar’s Head Inn, Charlottesville (for the 9<sup>th</sup> year)  
The Homestead, Hot Springs (for the 6<sup>th</sup> year)  
Keswick Hall at Monticello, Keswick (for the 9<sup>th</sup> year)  
The Martha Washington Inn and Spa, Abingdon (for the 12<sup>th</sup> year)  
The Oaks Victorian Inn, Christiansburg (for the 15<sup>th</sup> year)  
***The Westin Richmond, Richmond (for the 1<sup>st</sup> year)***  
Wyndham Virginia Crossing Hotel and Conference Center, Glen Allen (for the 6<sup>th</sup> year)

**Area restaurants receiving the prominent 2010 AAA Four Diamond Award® include:**

1 North Belmont, Richmond (for the 5<sup>th</sup> year)  
The Dining Room at the Berkeley Hotel, Richmond (for the 15<sup>th</sup> year)  
Fossett’s, Kewsick (for the 6<sup>th</sup> year)

The Old Mill Room (The Boar's Head), Charlottesville (for the 23<sup>rd</sup> year)

AAA's Diamond Rating System is the only ratings system that covers all of North America and one of only two that conducts physical, on-site evaluations. It is the only system that uses full-time, professionally trained evaluators to inspect each property using guidelines made available to all establishments. AAA evaluates more properties than any other rating entity. Information about AAA Diamond Ratings and the complete 2010 Diamond Award winners are accessible at [AAA.com/News](http://AAA.com/News).

The Boar's Head, a 170-room resort set on 573 acres in the Virginia countryside, offers Four-Diamond dining, a state-of-the-art sports facility, championship golf and tennis, a luxury spa, children's programs, meeting space, and proximity to attractions such as Monticello, the Blue Ridge Mountains and numerous wineries. The resort is owned and operated by the University of Virginia Foundation. For more information and reservations, call 434.972.2232 or 800.476.1988; or visit the resort's website at [www.boarsheadinn.com](http://www.boarsheadinn.com).

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