

CONTACT: Melissa Pogue/Lauren Eisele
Middleton & Gendron, Inc.
(212) 284-9937/(212) 980-9192
mpogue@mg-pr.com/leisele@mg-pr.com

Kevin Nelson
Chef/Owner, Terra Bistro at the Vail Mountain Lodge & Spa

Award-winning Chef Kevin Nelson helms the kitchens of Terra Bistro, the critically acclaimed fine-dining restaurant at the Vail Mountain Lodge & Spa. Under his direction, the restaurant has evolved into one of the finest and most buzz-worthy in the Vail Valley, earning notice from *Gourmet* and *The New York Times* for Nelson's inspired, health-conscious menus that reflect the active Rocky Mountain lifestyle and a commitment to all-natural whole foods sourced from local markets.

Among Chef Nelson's culinary innovations is the bistro's Thousand Year Breakfast, which is, in his own words, "an extreme, health-conscious approach to the most important meal of the day." Every item on Nelson's breakfast menu uses only foods that could have been attainable or produced naturally since before modern civilization, from apple cinnamon quinoa to "biblical toast," his own take on French toast.

Nelson has served as executive chef of Terra Bistro since 1999 and became a partner in 2006. He joined the restaurant in 1993, within two years of moving cross-country from his native Long Island, New York. Nelson's culinary education includes coursework at the Culinary Institute of America as well as training at Long Island University and Farmingdale University

Nelson is a contributing chef for the Healthy Vail Kids Cooking Camp and a board member of the annual Taste of Vail charity event. In 2007, he was one of five featured chefs for Ein Prosit food and wine festival in Valbruna, Italy. He is a 2008 feature chef for Festival Gourmet in Puerto Vallarta, Mexico.

#

12/08