

# News Release



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## **Peter O'Brien Named Executive Chef for Cornerstone**

MONTROSE, Colo.—July 7, 2006—Jim Mikula, Club General Manager of Cornerstone, is pleased to announce that Peter O'Brien has been appointed Executive Chef. Cornerstone is a residential community and private club featuring a Greg Norman-designed golf course currently under construction on 6,000 acres in southwest Colorado between Montrose and Telluride on the Uncompahgre Plateau.

A graduate of the Culinary Institute of America in Hyde Park, NY, O'Brien brings to Cornerstone over 17 years of experience in the culinary industry. Between 1997 and 2002, O'Brien owned and operated a French-style, fine dining establishment in Austin, TX. An award-winning chef, some of O'Brien's accolades include being named one of the Best Chefs in Austin, and his restaurant as one of the Top Ten Restaurants in Austin, for 5 years in a row. It was also rated as a top Texas restaurant in both *Gourmet Magazine* and *Food and Wine Magazine*.

O'Brien said, "I've always loved this part of Colorado and in the back of my mind I had this dream of moving within a couple of hours of Telluride." In 2002, he and his family left Austin to join the notable Lajitas Resort (Lajitas TX). During the last few years, O'Brien also served as Executive Chef at Sorrel River Ranch, (Moab UT) and Elk Mountain Resort (Montrose CO). Then in 2006, O'Brien seized the opportunity to help Cornerstone create its food and beverage operations from scratch.

At Cornerstone, Peter will be designing thematic menus and signature recipes for what he terms as the "Cuisine of the New Frontier" to complement the overall luxury service approach that Cornerstone has branded as *Pioneer Hospitality*. Peter said, "Using fresh produce from area farms

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and orchards, plus local ingredients such as Colorado Western Slope beef, elk and wild game, I'm going to create what I call 'elegant comfort food' with something to appeal to everyone."

Additionally, Peter will help develop the training and service standards for all food and beverage operations (including Cornerstone's Mountain Club in Telluride Mountain Village), supervise food and beverage staffing, and create culinary themes and wine pairings for Cornerstones restaurants and in-home catering for members.

According to Mikula, "The moment I met Peter, I realized that his abundant personality, welcoming style of hospitality and culinary expertise fit perfectly with our *Pioneer Hospitality*. The only people happier than me with Peter are our members!"

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*Cornerstone Colorado is a 6000-acre residential community and private resort club located 18 miles southwest of Montrose, Colorado, and 45 miles from Telluride. It features a Greg Norman-designed championship golf course planned to open in 2007. In addition to the golf course, Cornerstone Club will provide family-oriented, resort-style amenities including two clubhouses, a swimming pool, stables, the Camp Cornerstone activities program and concierge services. Cornerstone Homesteads range from ¼ acre to a 200-acre ranch among more than 3000 acres of open space. Home of Pioneer Hospitality, Cornerstone provides luxury service in the inimitable Colorado style.*

*Obtain the Property Report required by Federal Law and read it before signing anything. No Federal agency has judged the merits or value, if any, of this property. Information described herein on Cornerstone Club amenities and the Cornerstone community is based on current development plans and subject to change without notice. Access to Cornerstone Club amenities requires membership, which is offered by invitation only and for purchase independently from a Cornerstone Homestead.*