



NAPLES BAY RESORT

NAPLES BAY RESORT'S TOP RESTAURANT TO OPEN

-New 'Olio on Naples Bay' to Feature Heirloom Ingredients, Waterfront Views-

NAPLES, Fla., February 5, 2008 – A taste of Napa Valley will be coming to the Gulf Coast when **Olio on Naples Bay** opens at Naples Bay Resort on February 29, 2008. The new restaurant and bar at the luxury resort is expected to bring excitement, style and a large local clientele when it debuts. The menu blends simple Italian flavors with inspiration from California wine country in a contemporary and casual setting with waterfront views and both indoor and outdoor seating.

Under the direction of Chef Frank Whittaker, **Olio** guests can expect heirloom ingredients and regional produce creatively paired with prime grilled meats and poultry, and the freshest local seafood. A variety of taste experiences includes roasted specialties from a wood-fired oven and twin rotisserie, pizzettas and a tasty array of Napa Valley small plates. The **Olio** wine list includes 100 selections with price points that appeal to the novice, intermediate and connoisseur.

Dinner might start with *Baked, Braised & Fried Artichokes with Florida Lemons & Basil Aioli* or *Creamy Milled Polenta with Field Mushrooms & White Truffle Oil*. Main courses include *Barolo-Braised Short Ribs with Olive Oil-Whipped Potatoes & Garlic Spinach* and *Garganelli Pasta with Gulf Shrimp, Bolognese-Style*. Perhaps enjoy a pizzetta with *Roasted Garlic & Fresh Local Corn, Sage & Gorgonzola*. To cap the **Olio** experience try *Plant City Strawberries in a Lemon, Black Pepper & Balsamic Sauce* or *Olio Bittersweet Chocolate "Budino" Cake with Passionfruit Sauce*.

With its open exhibition kitchen, 15-seat bar and stunning waterfront views, **Olio** has an exciting vibe, inviting diners to savor both their meal and their surroundings. The restaurant can host up to 100 guests and is open daily for breakfast, lunch and dinner. Al fresco diners enjoy breathtaking views overlooking Naples Bay and the resort's 97-slip marina.

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Chef Whittaker joins **Olio** and Naples Bay Resort from Stanford Hotels where as corporate executive chef he led the team that opened *Soleil@k* restaurant at the San Diego Marriott Gaslamp Hotel and *MAC 24/7* at the Hilton Waikiki Prince Kuhio Hotel in Hawaii. Previously he was a consultant for cb5 Restaurant Group, where he lent his culinary expertise to projects like *Zoe* at the W Hotel New Orleans and *We* at the W Hotel Chicago. Prior to that, Whittaker was executive chef at *Moda* and *One CPS* in New York, Napa Valley's *Tra Vigne* and *Park Avenue Cafe*, where he worked with David Burke in both New York and Chicago.

-Naples Bay Resort-

The 20-acre Naples Bay Resort and marina is ideally situated on the Gulf of Mexico in southwest Florida. Guests can select from a variety of accommodations, including The Cottages, 108 two- and three-bedroom luxury villas; and The Hotel, scheduled to open in late-February, 85 designer-furnished, one- and two-bedroom suites. Restaurants include Olio on Naples Bay and Bluewater Bar & Grill. Facilities include a masterfully designed recreation complex that features a full-service spa and fitness center; Cliff Drysdale Tennis center with six lighted, Har-Tru courts; Kidz Center; Pilates, aerobics and yoga classes; a meandering lazy river pool; lap pool; children's pool and private cabanas.

Naples Bay Resort – a proud member of the Preferred Hotels & Resorts – is managed by Benchmark Hospitality International and is located at 1500 Fifth Avenue South, Naples, Fla. 34102. For information and reservations, call 1-866-605-1199 or visit www.naplesbayresort.com.

-Benchmark Hospitality International-

Benchmark Hospitality International – an independent hospitality management company based in The Woodlands (Houston), Texas – operates resorts, hotels, condominium resorts and conference centers, both domestically and internationally. For locations of Benchmark Hospitality properties and additional information, visit www.benchmarkhospitality.com.

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