

Port Ludlow Associates

Developer News

by Diana Smeland, President, Port Ludlow Associates

As I am writing my article for the deadline, the weatherman is predicting 4 to 6 inches of new snow tomorrow. Here I was hoping that winter had moved on, and spring was anxious to get here. Maybe it was just wishful thinking on my part. I hope by the time you are reading this that spring is finally here.

Exciting News: The Inn At Port Ludlow was featured in the November, 2008, *Condé Nast Traveler Magazine* in the “Top 75 Mainland U.S. Resorts.” We were then honored to be in the January, 2009, “Gold List” for *Condé Nast Travel Magazine*. We were ranked highest in “Food & Beverage,” but fifth overall in the State of Washington for hotels. We were in fifth place due to our not having as many activities as the other hotels, i.e. spa, pool and exercise facility.

Ludlow Cove II (Log Dump): The appeal to the Shoreline Hearings Board included four items. All of the items were dropped except for the length of the permit. The Hearing Examiner approved a ten-year permit, which was appealed for a five-year permit instead. Our hearing is **Thursday, March 26** in Lacey.

Ludlow Bay Village: The County has issued the Shoreline Permit for the uplands, which includes almost everything except the Marina expansion of the docks and the gangplanks to the docks.

New Well in North Bay: We are still working through the process of drilling a new well for an additional point of withdrawal for Well #2. This new well will be in the Water Office area on Walker Way across from the mini storage. We know that this will cause some noise and continue for at least a month. We will be working with residents as we have more information.

Let Me Hear From You: I would love to hear from you with questions that I could answer in my column. We continue to look forward to meeting with groups and residents to share ideas or deal with any expressed concerns about Port Ludlow’s future. Randy Verrue is now a resident of Port Ludlow and is usually around for the second and fourth week of each month. We are both committed to an outreach program with the members of our community. If you are interested in meeting, please contact me at dsmeland@portludlowassociates.com or call me directly at 437-8342.

Resort News

by Paul Wolman, General Manager, The Resort At Port Ludlow

Awards and Accolades

The 2009 *Condé Nast Traveler Magazine* “Gold List” named The Resort at Port Ludlow as one of the world’s best places to stay! I am honored and humbled by such an unexpected and prestigious recognition. I would like to thank everyone in our beautiful community for the support I received during my first year of tenure as the General Manager of the Resort.

Special thanks to my good friends, Peter Joseph and his lovely wife Jeanne, who relentlessly encouraged me in my endeavor.

Fireside Specials and Themed Dinner Nights

Daily: Thank Goodness it’s Time to Relax, Happy Hour, 2:30–5:00 p.m.

Saturdays and Sundays: Fireside Weekend Brunch, 8:00 a.m.–3:00 p.m.

Sundays: Dinner: “Half Price Wine.” Don’t be afraid to order a rare wine from our wine list—it’s 50 percent off!

Mondays: Buy two entrées, and the less expensive of the two will be half off. BYOB (Bring Your Own Bottle); no corkage fee charged.

Tuesdays: “Paris Comes to Your Table” in a four-course Parisian bistro dinner for \$19 per person; or for \$24 per guest, we will pair your meal with wines—a glass of vintage white with the starter and a glass of a great red with your entrée. Reservations are from 5:00 to 8:00 p.m. Note, these prices do not include tax and gratuity.

Wednesdays: “Fireside Grilled Beef Dinner,” the Best of the West: prime rib, Porterhouse, filet Mignon and Delmonico New York Steak for you to enjoy without having to mortgage your house! Also “Half Price Wine.” Don’t be afraid to order a rare wine from our wine list—it’s 50 percent off!

Thursdays: “Cena Con la Famiglia Ed Amici” (Italian Family Dinner). Bring your family and friends (minimum four guests) and enjoy a genuine four-course Italian dinner. You’ll discover Tuscan soups, risottos from Lombardy, polenta and pasta from the Veneto, entrées from Emilia-Romagna and desserts from Sicily and other provinces. The price is \$60 for a party of four, \$15 for each additional guest (free for children under five). Paired with vintage wines, it is \$80. The regular menu is

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also available. Reservations from 5:00 to 8:00 p.m. are recommended for these Daily Specials. Please call Paul at 437-7074.

The Fireside Restaurant serves breakfast, lunch and dinner daily. On **Saturday** and **Sunday** brunch is offered from 8:00 a.m. to 3:00 p.m. Country Style breakfast is served from 8:00 to 11:00 a.m. Lunch is from 11:00 a.m. to 2:00 p.m. TGI's Time to Relax Happy Hour is offered from 2:30 to 5:00 p.m. Dinner is served from 5:00 p.m. to 8:00 p.m. For inquiries or reservations, please call 437-7000.

Upcoming Events—Save the Dates!

Saint Patrick's Day Celebration: Tuesday, March 17:

In addition to our Tuesday classic, "Paris Comes to your Table," we will also celebrate our friend Saint Patty and all of you coming from the other side of the pond!

The celebration will start with a cheddar and ale soup followed by a wild salmon salad, then corned beef, cabbage, potatoes and carrots served with a side of pureed green peas and finally an Irish pudding with Jameson sauce. This dinner comes paired with beer, not the green stuff, but a sixteen-ounce Mac and Jack. All this for \$19. Not too shabby!

Early reservations highly recommended; call Paul now at 437-7074.

The Cookery of Portugal: Wednesday, March 18:

"Portuguese cookery must not be confused with that of Spain. Its characteristic flavors are more varied, strong spices are less dominant, but fresh herbs and spices are more abundant. There are a number of general traits: the use of four predominant ingredients (cabbage, rice, cod and potato), a marked taste for soups, a wide range of fish and seafood dishes, a notable selection of pork products such as black pudding (blood sausage), Andouille, smoked ham, and a sausage flavored with chili peppers and a predilection for sweet desserts often made with eggs."

A five-course dinner is prepared by Chef Dan, paired with elegant wines from the Douro Valley and Porto region, and presented by Paul, your host, at \$49 per guest. Reserve now. Call Paul at 437-7074. (We only have a handful of seats available!)

A Day with Chef Dan

Friday, March 20

9:00 a.m. – 1:00 p.m.



"The Art of Braising"

Students will follow Chef Dan into the Fireside Kitchen where they will all receive hands-on instruction for preparing an Appetizer, Main Course and Dessert according to their preference.

Each course will be enjoyed with a different wine paired by the Fireside Sommelier.

Students will learn the fun and importance of the complement between food and wine.

Classes will be offered once a month

\$49 inclusive per person

\$45 for local residents

Space is very limited, contact

Paul now at 437-7074

The Fireside

At The Inn At Port Ludlow

DINNERS AROUND THE WORLD

Wednesday, March 18

The Cookery of Portugal

A DAY WITH CHEF DAN

Friday, March 20

The Art of Braising

The Fireside is open daily from 8 am - 8 pm
Serving breakfast, lunch and dinner.

360.437.7000 | www.portludlowresort.com