



**MISSION HILL FAMILY ESTATE AND CABANA GRILLE
CELEBRITY CHEFS NED BELL AND MICHAEL ALLEMEIER
PARTNER FOR A MEAL TO REMEMBER**

February 3, 2009 - Kelowna, BC. Food Network alumni "Cook Like a Chef" costars Michael Allemeier and Ned Bell have collaborated to deliver a treat for food and wine lovers. On Wednesday, March 4th the acclaimed chefs will stage a five-course tasting menu and canapé reception at new Kelowna hot spot – Cabana Grille.

"Mission Hill has one of the province's most outstanding food experiences; it is a thrill to partner with my old friend for the first Okanagan dinner he has cooked outside of the winery in five years," says Bell. This is going to be something special!"

The chefs have long been friends and shared some career highlights in addition to their roles as TV co-hosts. From starts in premiere west coast kitchens to top positions in high profile restaurants across the country, both chefs are driven by their passion for excellence, innovation and fresh, local ingredients and now head up acclaimed kitchens in the Okanagan Valley

"Wine is such an integral part of the culinary arts that we're blessed to work in the ideal locale for epicurean craftsmanship. The bounty of the Okanagan valley offers both fresh, regional ingredients for the kitchen and wine of an international caliber," said Allemeier. "Working with Ned, a good friend and former colleague, this spring is a true pleasure and will be a truly unique and memorable dining experience for our guests."

The five course dinner will be paired with Mission Hill Family Estate's internationally recognized wines. The evening commences at 6 pm with Chefs Allemeier and Bell alternating courses. The meal is \$125 including taxes and gratuity per person. For reservations please contact Cabana Grille at 250-763-1955 or info@cabanagrille.com.

About Cabana Grille

With a premier position on Lakeshore Road just steps from stunning Okanagan Lake, Cabana Grille is a globally inspired, locally created upscale eatery owned and operated by three local restaurateurs, Jay Blackford, Michael Borg and Ned Bell. The restaurant blends a casual, relaxed atmosphere with exceptional food and drink led by Executive Chef Ned Bell who honed his culinary prowess at renowned restaurants across Canada including Lumiere, Accolade, Senses, Murrieta's, Redwater Grille and Vintage Steakhouse. Bell was a regular on Food Network Canada's "Cook Like a Chef" and is currently filming "It's Just Food" for CTV. The vibrant, young chef is thrilled to return to his roots to create a dining experience unique to Kelowna. Focusing on fresh, local

produce cooked in innovative ways for a wide range of tastes and budgets, Cabana Grille is well on its way to becoming a local favourite and buzz-worthy hot spot.

About Mission Hill Family Estate

Mission Hill Family Estate is world renowned for its award-winning wines, stunning setting and architecture, and its *Cuisine de Terroir*-based Terrace Restaurant. Honoured as one of the Top Five Restaurants globally, the restaurant and epicurean program is led by our culinary team, Chefs Michael Allemeier, CCC and Matt Batey. The winery's vineyards are located in five distinct growing regions of British Columbia's Okanagan Valley. Reflective of the origin and unique character of the Valley and of the careful 'pruning to bottle' program, Oculus, our signature Bordeaux-inspired wine, represents the pinnacle in premium winemaking. Proprietor Anthony von Mandl and winemaker John Simes produce elegant internationally acclaimed wines with New World flavours and Old World refinement from this incomparable lakeside mountaintop winery. Visit www.missionhillwinery.com for more information.

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Mission Hill Family Estate

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