



CHRISTOPHE HARBOUR
ST. KITTS

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**UPDATES FROM CHRISTOPHE HARBOUR
BEACH HOUSE RESTAURANT**

Date: October 7, 2009

Beach House Restaurant Re-Opening: Christophe Harbour is happy to announce the re-opening of the Beach House Restaurant for the upcoming Caribbean season. An elegant space above the Beach House dining room and veranda is also available for private use. The Beach House is now open with an updated menu and new hours of operation.

Hours of Operation

Oct. 1 – April 30: Monday – Saturday; Dinner Only

May 1 – August 31: Tuesday – Saturday; Dinner only

September 1-30 Closed

Sunday - Closed

Chef Lionel Garnier Joins the Beach House Team: Talented culinary artist, Chef Lionel Garnier recently joined the Beach House team as the restaurant's executive chef. Chef Garnier brings vast experience and knowledge of the restaurant industry to the Beach House, with the ability to prepare a variety of international cuisines, including: *French Classical, French Nouvelle, Provençal, Mediterranean, American Nouvelle and Southwest Exotic Island Cuisine*. From studying native cuisines in the South Pacific to working for a number of hotels across the United States and then opening a retail and restaurant business in Taos, New Mexico, Garnier's experience is broad and his reputation prominent. In particular, Chef Garnier is noted for his original recipe creations, his exceptional plate presentations and his proven ability to attract prestigious restaurant ratings.

Ericson Browne Promoted to Manager of the Beach House Restaurant: Former Assistant Restaurant Manager and native Kittitian Ericson Browne will now serve as the Operations Manager of the Beach House Restaurant. Browne has been with Christophe Harbour since 2007 serving as an assistant manager. In his new role, Browne will play an integral role in the restaurant's everyday operations that includes food and beverage decisions to ensuring each guest is satisfied with their dining experience. Ericson also manages a staff of 40 employees that include servers, bartenders, hostesses, housekeeping and administrative support.