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BITTER END YACHT CLUB ANNOUNCES NEW EXECUTIVE CHEF

With a New Tastemaker on Board, the Legendary Resort Raises the Culinary Bar

Virgin Gorda, BVI (January XX, 2008) – Bitter End Yacht Club in lesser-known Virgin Gorda is pleased to welcome **Executive Chef Evan Lee** onboard, where he will be charged with elevating the resort's traditional cuisine to new levels. Having lived in the U.S., Caribbean, Asia, Europe and the Middle East, Chef Lee brings to the table an appreciation for international fare along with an ability to blend the exotic with traditional Caribbean flavors to develop menus that will soon become a classic standard for the resort. With dishes prepared using the finest local ingredients, including the freshest fish in the BVI, guests of Bitter End are sure to enjoy the resort's new-and-improved culinary experience as well as the resort's newly renovated rooms and facilities.

Hired to train, educate and inspire Bitter End's culinary staff, Chef Lee's main gig will be to oversee fine dining at **Clubhouse Steak and Seafood Grille** – the resort's landmark restaurant, which boasts delectable dishes like Blackened Swordfish with Lemon Butter and Caper Sauce and Grilled Filet Mignon with a Port and Shallot Demi-Glaze. On certain nights of the week, guests can also savor Chef Lee's cooking on the **Almond Walk**, an al fresco facility featuring gourmet buffets, live music and phenomenal views.

“Creating a dish using fish that was caught only hours before would have to be my favorite thing to prepare,” says Chef Evan Lee. “I love seafood, and nothing tastes sweeter than fresh wahoo!”

The new chef's affinity for cooking was heightened while traveling the world as a member of the U.S. Air Force, where he observed the different ways that people eat and the role that food plays in a society's culture. After serving in Desert Storm, Evan attended the New England Culinary Institute, receiving a B.A. in Hotel & Restaurant Management and an Associates degree in Culinary Arts. He later returned to the NECI as an instructor and was given the opportunity to become an opening chef at a satellite program on the island of Tortola in 2001 – where his love affair with the BVI began. After returning to the U.S., Evan became the Executive Chef of the White Mountain Country Club in Pinetop, AZ and later moved on to become Executive Sous Chef at Michaels Catering – a Five-Star, Five-Diamond catering company.

(more)

Background:

The Bitter End Yacht Club, a family-owned and operated island outpost known for its historical charm and exclusivity, is accessible only by sea, luring tropical vacation enthusiasts from around the globe for more than 30 years. Located on the protected waters of North Sound on the lesser-known island of Virgin Gorda (British Virgin Islands), the lush, beachfront resort is a sailing and watersports mecca, thanks to its near perfect year-round sailing conditions, eternal sunshine and crystal-blue waters. Known for its casual, safe, communal atmosphere and robust activity programs, Bitter End is a favorite destination for couples, families and groups, many of which who return year-after-year.

Guests can learn to sail at Bitter End's U.S. Sailing-accredited Sailing and Windsurfing School, dive with the world-famous Kilbrides Sunchaser Scuba or take advantage of the resort's legendary Club fleet, featuring over 100 well-maintained watercraft, and its more than 15 weekly excursions to many of the BVI's treasured islands and reefs.

The resort features 85 beachfront, bungalow-style guest rooms, the world's largest complimentary fleet of watercraft, 70 moorings and 25 slips, an on-site sailing school, two restaurants, a full-service spa, a provisioning Emporium, shops, a freshwater pool and three private beaches. The barefoot elegance that characterizes this island outpost is why Bitter End is regularly hailed as one of the top full-service resorts in the world.

The Bitter End Yacht Club is just 12 miles from Tortola, 30 miles from St. Thomas and 75 miles from Puerto Rico. For more information or to make reservations, call 800-872-2392 or visit www.beyc.com.

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