



**TIMBERS RESORTS' NEWEST PROPERTY, THE SEBASTIAN,
INTRODUCES NEW DESTINATION RESTAURANT IN VAIL: BLOCK 16**
*Culinary Dream Team, Led By Chef Sergio Howland, Serves Up Seasonal Splendor
With A Wine-Centric Ethos*

VAIL, Colo. (January 12, 2011) – Inspired by Napa Valley and aptly named [Block 16](#), with “block” referring to the specific lot of a vineyard sourcing the most pristine fruit, the new signature fine dining restaurant at [Timbers Resorts'](#) newest property, [The Sebastian](#), will showcase the best of farm-to-table fresh, seasonal, local and organic ingredients. Sergio Howland will serve as Executive Chef, utilizing the best ingredients from Vail Valley and the surrounding regions to provide diners with a refreshing take on elegantly refined, unpretentious dining at the foot of the mountains. Block 16 will respect the pure ingredients with simply prepared, ingredient-driven dishes thoughtfully paired with an extensive wine program central to the dining experience.

An internationally acclaimed chef, Howland joins The Sebastian from his most recent position as Executive Chef at The Bristol Buenaventura at Buenaventura, Panama. Prior to working in Panama, Howland apprenticed at Arzak Restaurant, a Michelin Three-Star restaurant in San Sebastian, Spain. Additional culinary work includes positions at renowned destinations such as Esperanza Resort in Los Cabos, Mexico; El Cingle Restaurant, a Michelin One-Star restaurant in Barcelona, Spain; Auberge du Soleil Restaurant, a Michelin One-Star restaurant in Napa Valley, California; and Aria Restaurant at The Ritz-Carlton Hotel in Key Biscayne, Florida; among others. Complementing Chef's skills in the front-of-house domain, Opening Dining Room Manager Gary Obligacion brings experience from Pebble Beach Food & Wine, Chez Panisse, The Lodge at Pebble Beach and Bernardus Lodge to assure a stellar dining experience with exceptional service.

“Block 16 has been conceptualized to pair memorable, fine dining with the best of high-mountain cuisine and eclectic wines – a vision beautifully executed by Timbers Resorts' dedication to the culinary arts, Chef Howland's rich passion and technique, Obligacion's professionalism and intuition, and the undeniable inspiration of the Vail Valley,” explained Director of Food and Beverage, Flynt Payne. “With such a dedicated and passionate team in place, Block 16 is sure to become Vail's hottest new dining scene.”

Largely focused on the produce and proteins sourced locally, Block 16 will feature seasonally relevant dishes with a Mediterranean influence. One of Chef Howland's signature dishes, the “*Mar & Montaña*,” or “Mountain & Ocean,” will feature Maine lobster and braised veal cheeks with salsify purée and a merlot reduction. Demonstrating his whimsical, contemporary interpretation of a more traditional favorite, “*Duck & Orange*” features duck confit and pan seared, with a grand marnier reduction, cous cous and vanilla bean-carrot purée. Guests will delight in an intriguing duality prevalent among [Vail restaurants](#) – the juxtaposition of high-quality, fresh fish (think: *Maine Lobster Salad* and *Yellow-Fin Tuna Tartare*) and unctuous, slow-cooked meats (think: *Pork Belly* and *Roasted Foie Gras*). A passionate baker, Chef Howland is also responsible for the imaginative dessert menu, featuring such indulgences as “*Coffee n' Doughnuts*” (Sugar Dusted Doughnut Holes, Coffee Gelatin and Baileys Ice Cream) and “*Vail Mountain*” (Sugar Snow, White Chocolate Rocks, Pine Nut Brownie and “Vanilla Ice Shutes”). Those gourmands wishing to get in on the action are invited to book the Chef's Table located in the kitchen and providing interaction with Chef during service.

The 1,000-bottle strong Wine Silo central to the dining room at Block 16 will set the stage for the wine-centric experience guests can expect of the restaurant. Featuring approximately 300-500 labels and roughly 10,000 total bottles, the extensive wine list will focus heavily on varietals from California and France, with depth in White Burgundy and Bordeaux. New World wines from Spanish and Italian regions will also be featured, along with esoteric selections from South America and Colorado, largely in the form of small vineyard and vineyard designate wines. Additionally, The Sebastian will feature its own Cabernet vintage called Block 16 with custom label art by Manuel Felguérez, one of Mexico's most recognized and awarded abstract artists. This "house wine" is produced by [Page Wine Cellars](#) in Napa Valley.

About The Sebastian:

Easily accessible from Eagle Vail Airport, The Sebastian will serve as a unique and chic social hub in Vail for Owners, hotel guests and the local community. The 100 guestrooms offer comfortable, private quarters in which to relax when not wining, dining and taking part in the excitement of one of Colorado's most celebrated towns. Group travel planners can find 8,000-square-foot of conference and meeting facilities with expert support staff and the latest infrastructure at the [Vail hotel](#).

The Private Residence Club is comprised of 36 residences with two different offerings. A four-week membership will start at \$310,000 and a Founder's Club eight-week offering starts at \$580,000. Both offerings include membership in Timbers Collection, which is comprised of a host of perks and privileges from travel partners to reciprocity among resorts in the Timbers Resorts portfolio.

About Timbers Resorts:

Since 1999, Timbers Resorts, the developer of small, private, luxury resort properties including private residence clubs, boutique hotels, and club communities has established an unrivaled reputation in the real estate industry. Its exclusive collection of intimate prestigious developments unlike any other, reside in the most sought-after destinations in the world.

Current Timbers Resorts properties include The Timbers Club in Snowmass, Colorado; Esperanza in Cabo San Lucas, Mexico; The Rocks Luxury Residence Club in Scottsdale, Arizona; Castello di Casole in Tuscany, Italy; The Preserve at Botany Bay on St. Thomas in the U.S. Virgin Islands; One Steamboat Place in Steamboat Springs, Colorado; The Orchard at The Carneros Inn in Napa, CA; and The Villas at Rancho Valencia in Rancho Santa Fe, CA; The Links Cottages at Doonbeg in County Clare, Ireland and the newest The Sebastian in Vail, Colorado.

With these properties, Timbers Resorts has taken the concept of real estate to a new level of luxury, exclusivity and personal service by creating Timbers Collection which provides reciprocity between resorts through Timbers Reciprocity Program, as well as a host of partnerships with purveyors of travel and the art of living well such as Sentient Jet, Backroads, Hertz, Priority Pass and more. For more information, please visit www.TimbersResorts.com.

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