



METROPOLITAN
HOTELS

FOR IMMEDIATE RELEASE: September 15, 2008

**Culinary Luminaries from Metropolitan Hotels
Headline James Beard Foundation Gala and Conference in New York
Celebrating Modern Chinese Cuisine**

www.metropolitan.com

www.jbfchina2008.com

TORONTO, ON – Renowned chefs **Patrick Lin**, **Terrence Chan** and **Ken Tam** of **Metropolitan Hotels** have proven, once again, their fine culinary talent and leadership in sophisticated Chinese cooking by partnering with the lauded **James Beard Foundation** event, “**Dumplings & Dynasties: The Evolution of Modern Chinese Cuisine**”. Taking place in New York City on November 13-15, the event will pay homage to Chinese fare, matching Lin, Chan and Tam with guest chefs from China, Hong Kong and North America. Festivities will include a special gala dinner followed by a two-day conference featuring experts on the cuisine and food culture of China.

"We are thrilled to be working with the world-renowned James Beard Foundation on this exciting project," said **Henry Wu**, President of Liverton Hotels International Inc. "For years, Metropolitan Hotels and its affiliates Lai Wah Heen and Lai Toh Heen have been committed to inspiring new dimensions in Chinese cuisine. Our team shares the spirit of James Beard - a vision of dedication and passion for the culinary arts."

Lin, Chan and Tam will be a part of an impressive roster of talent. Other participating chefs include **Chen Jun** of Peninsula Restaurants in Shanghai; **Richard Chen** of Wing Lei at Wynn Las Vegas; **Chow Chung** of Chow Chung Restaurant in Hong Kong; James Beard Foundation Award Winner **Susanna Foo** of Susanna Foo in Philadelphia; **Susur Lee** of Madeline's and Lee in Toronto and Shang by Susur Lee in New York City; with support from **Joe Ng** of Chinatown Brasserie in New York City. They will be preparing a sumptuous banquet of Chinese cuisine paired with fine wines chosen by guest sommeliers.

- more-

"It is with enormous pride and great pleasure that we take part in this exciting and very important event," said Chef Lin, Corporate Executive Chef of Senses and Metropolitan Hotels. "We strive to be innovative leaders in world-class Chinese cuisine in North America and feel this experience will serve to enhance and showcase our knowledge of Chinese cooking and inspire us creatively. Being around so much talent and passion will move us forward and allow us an opportunity to give more of ourselves to our guests and take our concepts to the next level of cuisine and service."

The 2008 James Beard Foundation Gala Dinner and Auction

The James Beard Foundation's 2008 Gala Dinner and Auction will be held on Thursday, November 13, 2008 in the Edison Ballroom at 240 W. 47th St. in New York City and will feature a dim sum reception and banquet dinner, along with extraordinary live and silent auctions of once-in-a-lifetime food, wine, and travel packages.

The Gala Dinner and Auction will be followed by a two-day conference on cuisine and culture, held at various locations around New York City on November 14 and 15, featuring presentations, experiential learning activities, panels and discussions. For more information on the dinner and conference, visit jbfchina2008.com. Reservations can be made by calling the James Beard Foundation at 212.627.2308 or 1.800.35.BEARD or visiting the website. To reserve a VIP table, please call 212.633.9145.

Sponsors

Metropolitan Hotels along with Delta Air Lines, Lee Kum Kee, and *Saveur* magazine are sponsoring the Dumplings & Dynasties events, with cultural partners Asian/Pacific/American Institute at New York University and Asia Society, and event partners Astor Center, Chinatown Brasserie and Savory Productions.

Metropolitan Hotels (www.metropolitan.com) operates three luxury properties in Toronto and Vancouver, including the Metropolitan Toronto, the SoHo Metropolitan and the Metropolitan Vancouver. With more than 815 rooms, Metropolitan Hotels is committed to providing luxury accommodation for business and leisure travelers seeking an independent choice. As members of Preferred Hotels & Resorts Worldwide, the hotels offer the finest in distinctive accommodations, in addition to service and cuisine provided by their award-winning restaurants, Hemispheres and Lai Wah Heen (Metropolitan Toronto), Senses (SoHo Metropolitan), Diva at the Met (Metropolitan Vancouver) and Lai Toh Heen (mid-town Toronto).