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Specialty Romance



Treat your special someone to a relaxing weekend at the Inn at Crestwood.

This package includes:

- ◇ 2 night's luxurious accommodation
- ◇ \$100 dinner voucher to the Table at Crestwood
- ◇ 2 Luxury Swedish Massages at the Spa at Crestwood
- ◇ Afternoon Wine & Cheese
- ◇ Nightly turndown service
- ◇ Continental Breakfast each morning
- ◇ A romance gift basket in room upon arrival

Rates starting at \$510.00

Special Note: All package prices are per couple. Rates are based on room booked. Rooms based on availability. Excludes taxes, gratuities and alcoholic beverages. This package may not be combined with any other offer.

Reservations: All package reservations require a deposit of one night's stay per person or 50% of the entire stay, whichever is greater. Any cancellations must be made one week prior to your scheduled arrival in order to receive a full refund of your deposit. In the event that you must cancel within one week of your arrival date, we will issue you a gift certificate in the amount of the deposit, minus a \$50 administrative fee, to be used at a later date. To insure availability, spa and dining reservations must be made at least 48 hours in advance. Refunds are not available for unused portions of the package.

What's Happening this Month?

Events at Crestwood and the surrounding area.

May 2, 2009
Phillips-Carrol Wedding

May 9, 2009
Cooke-Lanzen Wedding

May 10, 2009
Mother's Day Brunch

May 16, 2009
Towery-Leigh Wedding

May 23, 2009
Smith-Frake Wedding

May 30, 2009
Wagner-Blackburn Wedding

Congratulations, Chuck!



We would like to congratulate Executive Chef Chuck Nelson and his crew on their outstanding performance in the Blue Ridge Wine & Food Festival's Fire on the Rock Challenge.

Fire on the Rock is an "Iron-Chef" style competition where the area's best chefs face-off as they learn the secret ingredient and battle it out for the title of Best Chef. Chef Chuck soared through his preliminary battle against Casa Rustica's Sam Beasley in "Battle Mushrooms" on March 18th. Chuck's preparation of the secret ingredient stripped bass led him to victory against Marietta DeBriere of Createring on Saturday, April 18th. Very few points separated the four finalists in Saturday's competition. The two chefs with the highest scores were chosen to compete in the finale on Sunday, which ended in an unprecedented tie.

Chuck is also a finalist in the Fine Dining category for the North Carolina Best Dish Competition, hosted by the NC Department of Agriculture.

Contest Administrator, Matt Tunnel states, "the purpose of the Best Dish in NC Restaurant Competition is to recognize and reward the efforts of restaurants and chefs who source and implement North Carolina products regularly in their menus along with increasing public awareness of the quality of food, restaurants and chefs in our state."

The contest takes place in each participating restaurant. Judges visit each finalist restaurant and judge their food in house. Each restaurant has the opportunity to use their own kitchen and own staff in the comfort of "home".

The winner will be announced in Raleigh at the NC State Fair in October. The winners will receive a cash prize and an article with advertising in Our State Magazine's October issue. For more information regarding the NC Best Dish competition, please click [HERE](#).

You can try Chuck's Best Dish competition menu now through the end of June. Reservations are recommended, so call 828.963.6646 to make your reservation. See the full menu below.

North Carolina Best Dish Entry Menu 2009



The Table at Crestwood is proud to present our featured menu for the "Best Dish" in North Carolina. In addition to our main dining menu, you will find that our Best Dish menu contains only products that are native to North Carolina.

First Course

North Carolina Sweet Potato Spring Rolls
Sweet potatoes with fresh ginger, cilantro and crisp cabbage, served with sweet Thai chili sauce and ginger teriyaki sauce
6

Second Course

Sweet Potato Soup
North Carolina sweet potatoes with Tasso ham, finished with a cilantro crème fraiche
5

Third Course

Chocolate-Ginger Duck
Ashley Farm's duck breast rubbed with secret blend of cocoa and ginger powder, pan-seared and served with pistachio risotto, finished with espresso demi glace
28

Fourth Course

Cheer Wine Ice Cream Napoleon
House-made Cheer Wine ice cream, layered with flaky puff pastry, finished with whipped cream and cola syrup
7



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