



PRESS RELEASE

Lanier Islands Cooks up a Chic New Dining Experience with the Debut of Sidney's *Southern Lakeside Resort Unveils a Fine Dining "Farm-to-Table" Concept that Boasts Mouth-Watering Menu and Awe-Inspiring Views*



Buford, Ga. – February 17, 2015 – 19th Century poet Sidney Lanier was well-known for his ability to turn a phrase and evoke an emotion. Sidney's – a new fine dining concept imagined by the talented food and beverage team at Georgia lakeside resort, Lanier Islands – is soon to become well-known for its ability to turn heads and evoke emotions as farm-to-table creations make their way from the kitchen to eagerly awaiting patrons. Named after the literary legend – for whom Lake Sidney Lanier is also named – Sidney's is the latest addition to this Southern destination that beckons guests to "Discover the Difference."

Poised on the main level of the resort's flagship hotel – Legacy Lodge – Sidney's most striking physical feature is the incredible view of the water from a wall of windows.

Just as appealing is the ever-revolving menu of thoughtfully crafted, seasonally inspired dishes that include everything from set-the-tone appetizers and salads to unforgettable entrees and desserts that will no doubt have guests coming back for more. Signature dishes – many with an undeniable Southern flair – include:

- **Sidney's BLT Salad** – Shaved iceberg and arugula are perfectly paired with white cheddar hoop cheese and vine ripe tomatoes, drizzled with roasted garlic buttermilk herb dressing.
- **Crab Cake** – A generous serving of melt-in-your-mouth crab meat is pan-fried to perfection before being paired with roasted garlic bruschetta, baby watercress salad and a sublime chipotle mango beurre blanc.
- **Duroc Pork Chop** – Served alongside a generous portion of spiced pecan sweet potato soufflé, this cider brined pork chop is flawlessly chargrilled and crowned with bourbon apple pan gravy.
- **S'mores Crème Brulee** – Decadence meets childhood reminiscence in this classic baked custard served with honey grahams, chocolate morsels and maple charred marshmallows.



This newest restaurant on the lakeside landscape is the combined vision of Lanier Islands Director of Food & Beverage - Einar B. Guðmundsson, Executive Chef Michael Klein, and Sidney's Chef du Cuisine, Richard Sykes. With previous turns as

Executive Chef for Quanto Basta in Cumming, Chef Roundsman at The Standard Club in Duluth, and Sous Chef at the Georgian Terrace in Atlanta, Sykes is perfectly suited to lead Sidney's team of chefs and create distinctive dining experiences for Lanier Islands' guests.



"Just last year, Lanier Islands' Legacy Lodge was designated a member of the Southern Living Hotel Collection," explains Chef Klein. "While we have always endeavored to provide our guests with the very best in every aspect of the resort, we knew this new distinction meant we'd have the opportunity to bring a new level of refinement to our dining options. Just as Sidney Lanier often celebrated nature's beauty in his poetry, Sidney's will celebrate nature through food. Its menu is the marriage of joyful Southern cooking and farm-to-table cuisine as we seek to bring about the very best flavor from every ingredient. What is perhaps most exciting about a dining experience like Sidney's – for both the chefs who create the dishes and the patrons who enjoy them – is that the menu is driven by the season and

the availability of certain farm-fresh vegetables, meats and cheeses, so every visit could offer something entirely new and different."

To view the menu online and make a reservation to be among the first to experience Sidney's at Lanier Islands, bona fide foodies and lovers of a truly great meal are invited to visit www.lanierislands.com or call 770-945-8787.

About Lanier Islands: Nestled on the southern-most shoreline of Lake Sidney Lanier at the foothills of the scenic Blue Ridge Mountains lies the truly distinctive Lanier Islands. Situated less than 45 miles from downtown Atlanta on 1,500 pristine acres of forests, meadows and beaches, this luxury resort is quickly growing in size, scope and reputation as one of the Southeast's leading lakeside retreats. As the resort's crown jewel, Lake Lanier is one of the United States' most popular man-made lakes, encompassing 38,000 miles of surface area and 690 miles of shoreline in Northeast Georgia. Legacy Lodge and Legacy Villas enhance the resort's broad assortment of accommodation choices and meeting sites – making it the ideal choice for corporate meetings and company retreats. Popular excursions like fun in the sun at the boardwalk-themed LanierWorld, zip lining through the trees with Lake Lanier Canopy Tours, horseback riding on a lakeside trail from the Equestrian Center, and renting a boat and ski equipment from Harbor Landing make the resort a terrific choice for families vacationing or "staycationing" in the South. Tranquility – the Spa and the picturesque 18-hole Lanier Islands Legacy Golf Course are major draws for visitors looking to relax or play, and with more than 20 wedding venues to choose from, the Resort is rapidly gaining favor with brides- and grooms-to-be as a highly sought-after Destination Wedding site.

Lanier Islands is steadily securing a solid standing for their unique vision of the future of this luxury retreat, their unwavering dedication to the comfort and enjoyment of their guests, and their signature brand of Southern Hospitality. In 2014, the Resort was awarded with a TripAdvisor Certificate of Excellence and became a member of the highly esteemed *Southern Living* Hotel Collection. For more information, schedule a tee time, learn package details or make reservations, call (770) 945-8787 or visit Lanier Islands' website at www.lanierislands.com.

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Attached Photo(s): Sidney's Duroc Pork Chop; BLT Salad; and Crab Cake Product Shots

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Press Contact:

Stephanie Orr, VP of Sales & Marketing | Lanier Islands 7000 Lake Lanier Islands Parkway Buford, GA 30518
678-945-8787 | SOrr@lakelanierislands.com