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Contact: Amy Linert / Anne Robertson  
Fusion Group USA  
480-596-5674 / 480-991-0281  
amylinert@fusiongroupusa.com  
anne@fusiongroupusa.com

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**San Felipe Chef Renowned for Adventurous Cuisine**  
*Prepares to start Culinary Institute and release Cookbook*

**PHOENIX (March 22, 2006)** -- San Felipe is known for its seafood tacos, but the star of the culinary scene is the chef who makes it into a signature dish. Renowned Chef Martin Colman, a specialist in the culinary methods of Escoffiers, is gearing up to open the Institute for Culinary Arts and release a cookbook, while continuing to excite taste buds at El Dorado Ranch in San Felipe, Mexico.

Colman's career began more than 30 years ago and includes catering for the Kennedy Center Honors, the Japanese Celebration of the Cherry Blossom Trees and many other celebrity functions. He is also the former owner of the Jockey Club in Washington, D.C. Colman's gift for fine cuisine runs in the family: his grandfather established the Montana Bar in 1899, his mother was a gourmet artist and his son is a Chef de Patisserie.

Chef Colman joined El Dorado Ranch, a master-planned resort community, in early 2005. His duties include creating menus, training, product development and more. He recently helped open the Pavilion Restaurant at Las Carás de México, El Dorado Ranch's championship 18-hole golf course. He designed the kitchen layouts in true Escoffier style.

"The Pavilion's kitchens are complete and the newly trained staff prepares dishes that can rival those offered at the finest restaurants in L.A., Las Vegas or New York," said Colman.

**The Institute**

The Institute for Culinary Arts was conceived to train current employees, and to educate those with a passion for cuisine. The Institute will provide a wide variety of dishes to guests and residents who dine at the Pavilion Restaurant.

The curriculum includes a multidisciplinary schedule from abbreviated courses to a Masters Degree in Culinary Arts.

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## **The Book**

“My cookbook instructs readers how to create fabulous cuisines found at the world’s most lavish resorts, with a simple step formula to follow at home,” Colman says.

“Culinary Adventures from the Ranch: Five Star Resort Cuisine for the American Home” is scheduled for release this fall. The book was created to empower home cooks to entertain with five-star flair. Colman describes the book as a gift, a coffee table topper and an adventure rather than a “cookbook manual.”

**El Dorado Ranch** – a place where the margaritas and succulent shrimp, scallops and seafood tacos taste flawless after a day of beach naps, boating, golf and strolls through town markets seemingly captured in a Jimmy Buffet song.

Seems like a dream—but it’s the reality of this 35,000-acre, privately owned getaway in Baja California Norte, Mexico. And for Arizonans seeking escape both affordable and adventurous, El Dorado also offers proximity to home. The Ranch is a master-planned resort and vacation home community within a two-hour driving distance of the border.

**For more information on El Dorado Ranch and its travel packages, contact the Customer Relations Office at 1-877-733-3536, or visit [www.eldoradoranch.com](http://www.eldoradoranch.com).**

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