

Chef Shawn Applin Returns to Seattle as Executive Chef for Marion Oliver McCaw Hall at Seattle Center



SEATTLE, August 2, 2010 – **SAVOR . . .**, the food and beverage division of SMG event venue management, has named Shawn Applin executive chef of McCaw Hall at Seattle Center. As executive chef, Applin will be creating and executing menus for retail, restaurant, and special events.

In 1997, fresh out of the Culinary Institute of America, Hyde Park, and intrigued by the abundance of local shellfish and seafood, along with a desire to be part of a burgeoning culinary scene, Applin arrived in Seattle. He landed a job at Flying Fish under James Beard Award-Winning chef Christine Keff and was quickly moved up the line and named chef de cuisine at this uber popular seafood destination. In late 1999, Keff sent Applin off to Mexico to study under master chef Rick Bayless, and in 2000, she opened Fandango, her homage to Latin American cuisine, naming Applin chef de cuisine.

In 2004, Applin headed to San Francisco to explore this renowned food city. He spent the next few years heading up the kitchen at some of the cities favorites, including Scala's Bistro in the Sir Francis Drake Hotel and Azie. As the executive chef of Fog City Diner, his revamped menu garnered a three star review from the San Francisco Chronicle. Most recently, he's worked as executive chef for Delessio's Market & Bakery, an organic prepared foods market with three stores and a popular choice for off-site catering in the Bay Area.

"The last few years at Delessio's have been wonderful," says Applin. "I've had the opportunity to create relationships with the farmers we sourced from, and I very much look forward to doing the same in Seattle. Oh, and the fantastic seafood and shellfish, I can't wait to get my hands on it!"

*"Applin is a perfect fit for our operation," says Randall Obrecht, Food & Beverage Director for **SAVOR...** at McCaw Hall. "His culinary background is diverse and he understands the importance of using local and fresh ingredients. His core values are in line with what we are doing here with the food program."*

Prelude, the 188-seat restaurant at McCaw Hall, provides a fresh and innovative menu and extensive wine list that has become extremely popular with the Ballet and Opera patrons. With elegant and efficient table service, Prelude often serves between 250 and 350 dinners on performance night – and all in the two hours before the curtain rises. **SAVOR . . .** has been successfully running the food and beverage operations at McCaw Hall since August of 2008.

About SAVOR . . .

SAVOR . . . is the food and beverage division of SMG, the global leader in public facilities and special event venue management headquartered in Philadelphia. Since its inception in 1983, **SAVOR . . .** has specialized in creating menus that showcase local cuisine expertly prepared and presented to ensure a seamless dining and entertainment experience. To learn more, visit www.savorsmg.com or www.savorsmgmccawhall.com.

About McCaw Hall

Marion Oliver McCaw Hall at Seattle Center is the region's premier performance venue. McCaw Hall opened in June 2003 after a \$127 million renovation of the Seattle Opera House, which includes the state-of-the-art 2,900-seat Susan Brotman Auditorium, the 380-seat Nesholm Family Lecture Hall, Prelude Café, elegant lobbies fronted by a luminous five-story serpentine glass wall, two beautiful donor/special function rooms, and a 17,800-square-foot public plaza (the Kreielsheimer Promenade) that serves as an entry into McCaw Hall and the Seattle Center campus. Each year the Pacific Northwest Ballet and Seattle Opera present approximately 150 performances in the main auditorium. In

addition, the Hall hosts a wide range of popular music concerts, lectures, corporate meetings, receptions, weddings, festival performances, and community and non-profit events. In 2007 McCaw Hall embarked on a partnership with the Seattle International Film Festival, presenting nearly 500 film screenings in the Nesholm Lecture Hall throughout the year. All in all, these events generate more than 400,000 patron visits in 2009.