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**VAIL CASCADE RESORT & SPA  
Chap's Grill & Chophouse**

Dining at Chap's, Colorado's only AAA Four Diamond chophouse, is no ordinary "steak and ribs" experience. This sophisticated, forward-thinking restaurant reflects the passion and expertise of its new Executive Chef Richard Beichner.

A member of the Slow Food movement for several years, Chef Beichner is a believer and a proponent of things fresh and local, whenever possible. One of Chap's signature entrees, and a local favorite, features a beautiful Colorado Buffalo chop, grilled to perfection and served with three unique dipping sauces: ancho chili, roasted red pepper relish, and béarnaise. The tender lamb hails from Summit County, Colo. and the trout may have frequented a variety of local streams before making its way to Chef's kitchen.

This renaissance chef has also introduced all natural meats, micro-grains, and micro-lettuces to the Chap's winter menu.

Chef Beichner plans to offer a cooking school in the coming months, and has also mentioned celebrity chef dinners, the return of a no-holds-barred Sunday Brunch and a host of other unique culinary ideas.

Needless to say, Chap's is growing up under the watchful eye of this dedicated, creative and very personable new chef. His enthusiasm, expertise and focus are sure to take the Vail Valley, and all of Colorado, by storm.

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***Chef Richard Beichner:***

Vail Cascade Resort & Spa is pleased to announce the arrival of Executive Chef Richard Beichner, who joined the resort property in October 2006 after nearly ten years as executive chef at Grand Traverse Resort and Spa, located in northern Michigan.

Originally from Oil City, Pa., Chef Beichner graduated from New York City University in 1989 with a bachelor's degree in business and marketing. Following college he attended Peter Kump's School of Culinary Arts in New York. Throughout his time in The Big Apple, Chef Beichner worked at a variety of New York restaurants, the most notable was *Jerry's 103* located in the former Fillmore East property.

In the mid-1990s, Chef Beichner gained experience as Chef at *The Inn at Philip's Mill*, a French country inn located near New Hope, Pa., and *The Ferry House* in Lambertville, N.J. He went on to work at Philadelphia's famed *Striped Bass* and in 1995 became Chef at Michel Richard's *Citrus*, also in Philadelphia.

In 1996, Chef Beichner moved to Georgia as Chef at the Hilton Hotel at Lake Lanier Islands, north of Atlanta, Ga. While at Lake Lanier Islands Hilton, Chef Beichner received an award for Plate Presentation from the Atlanta Culinary Salon.

In his leisure time, Chef Beichner enjoys working with charitable organizations, and is an active skier, golfer and a fan of the Grateful Dead.

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