

The Blue Boar Inn Named Utah's Best Bed and Breakfast for Fifth Consecutive Year

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Blue Boar Claims Honors as Best Utah Bed and Breakfast, Inn, European Dining, Chef, Brunch, Bridal and Wedding Services

The Blue Boar Inn & Restaurant, Utah's top rated bed and breakfast and one of the state's distinguished dining establishments, has been named best of state in six categories, more than any other lodging property, restaurant or business.

Best of State, a non-profit organization which employs an independent, volunteer board of business and civic leaders as judges, awarded The Blue Boar honors in the categories of Bed and Breakfast, Inn, European Dining, Chef, Brunch, Bridal and Wedding Services.

The Blue Boar claimed honors for the fifth consecutive year in the Bed and Breakfast category, the fourth year for both European Dining and Bridal and Wedding Services, the third year for Brunch, and the second year for the Inn category. The Blue Boar has claimed a total of 20 Best of State medals, more than any other organization in the program's five years.

"It's an honor to be recognized by the Best of State organization for the fifth consecutive year," said Jay Niederhauser, Blue Boar innkeeper. "We are committed to providing the kind of dining and lodging experience our guests have come to expect and enjoy year after year."

The Blue Boar Inn & Restaurant has twice received Best of State's top honor -- the Best of State Statue -- for Dining (2005) and Hospitality (2003). In addition to Best of State, the Blue Boar was recently awarded "Best Brunch" by Salt Lake magazine and Wine Spectator magazine's 2006 Award of Excellence for Best Restaurant in the World for Wine Lovers.

The Blue Boar Inn & Restaurant offers 12 elegantly decorated rooms complete with turrets, wrought iron balconies and fireplaces. Each room is named after a famous literary figure and comes complete with pillow-top beds, fresh flowers and jetted tubs. The Restaurant offers a menu that pairs modern-day favorites with fundamental American and European ingredients and cooking methods. Executive Steven Robinson seeks local providers of fresh produce and meats to create his signature dishes, which change with the seasons.

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