

## Dolce Valley Forge Hotel Appoints Award-Winning Chef Jeffrey Power as Executive Chef and Unveils Plans for New Restaurant

2008-04-17

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Chef Power hired to oversee all culinary aspects of the newly-renovated hotel and world-class restaurant

Dolce Valley Forge hotel is proud to announce it has appointed Chef Jeffrey Power as executive chef to maintain Dolce International's high culinary standards and commitment to fine food. As executive chef, Chef Power will be responsible for all facets of food at the hotel, including the restaurant and lounge, catering services and room service for the 327-room hotel. At the cornerstone will be Restaurant Three01, an upscale, fine-dining destination.

Chef Power comes to Dolce Valley Forge from award-winning Blackfish in Conshohocken where he was Chef de Cuisine. During his tenure, the restaurant was a recipient of a prestigious three-bell rating by the Inquirer's Craig LaBan and was ranked #3 on Philadelphia Magazine's 50 Best Restaurants list.

A graduate of the Culinary Institute of America (CIA) in Hyde Park, NY, Chef Power demonstrates a rich background in culinary fare, with a special passion for French cuisine. He is a firm believer of "truth in menu," where the dishes placed on the table are just as they were described on the menu. Chef Power will infuse traditional French cuisine with innovative cooking techniques to create memorable tastes in the kitchen at Dolce Valley Forge.

Power's wealth of experience in the restaurant business sheds light on Dolce's confident decision to appoint him executive chef. Before running the kitchen at Blackfish, Chef Power was the sous chef at Le Bec Fin in Philadelphia. While there he built his culinary repertoire under the wing of Chef Georges Perrier. Prior to Le Bec Fin, Chef Power worked in the kitchen of Striped Bass, a Mobile Travel Guide Four Star and AAA Four Diamond Restaurant. He began his career at DC Coast, a Mobile Four Star Restaurant in Washington, DC.

"We have the utmost confidence that Chef Power's talent, creativity and attention to detail will ensure that all culinary aspects of the hotel flourish," said Stan Adams, food and beverage director at Dolce Valley Forge. "Each day that I observe Chef Power both in and out of the kitchen, I become more excited about moving forward with our culinary vision and upholding the unparalleled tradition of providing Dolce guests with world-class cuisine."

Since coming on board, Chef Power has spent countless hours preparing for the grand opening of Three01, Dolce's world-class restaurant, which is slated to open in June. Chef Power has been focused on creating the menu for Three01 and takes pride in the fact that the 186-seat restaurant will cater to diners of varying tastes. The a la carte menu will showcase classic continental recipes interpreted for the modern pallet.

The unique and rich decor of Three01 parallels the cuisine. The restaurant, which has 4,300 square feet of dining space, was designed by award-winning architect and interior design firm Schoenhardt with dramatic details such as 10-foot ceilings and floor-to-ceiling curtains in select seating areas. Diners are invited to relax amidst the surrounding earth tones, soft curtains, natural light columns and textured walls.

For a more casual dining experience, Dolce Valley Forge guests can enjoy a meal at T. Burke's lounge. Chef Power has created a French bistro-style menu for T. Burkes that reflects his ability to tweak simple French comfort foods with new ingredients, to create culinary masterpieces. Opened in late March, T. Burke's serves as a destination for professionals to relax and network, as well as a location for evening events. The room also includes billiards and table shuffleboard.

"I am very excited to be at the helm of this kitchen," said Chef Power. "The thing that makes me most proud is that we are incorporating fresh, seasonal ingredients that are locally grown and produced into all of our dishes, which elevates the quality of everything we prepare."

Dolce Valley Forge, located just outside Philadelphia, is currently undergoing a \$17 million renovation, including the restaurant and newly renovated lounge. Other enhancements to the hotel include renovation to all guest rooms, a new facade, a completely transformed lobby space, an updated fitness center and an overhaul of the swimming pool and pool area, as well as the addition of 6,500 square feet of dedicated meeting space for a total of 24,000 feet- scheduled for completion by June 2008.

This article comes from Hotel News Resource

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