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FOR IMMEDIATE RELEASE

Treviso Restaurant at Ringling Museum Welcomes New Executive Chef Jeffrey T. Trefry

SARASOTA, Fla., Oct. 14, 2009-- The award-winning Treviso Restaurant located at The John and Mable Ringling Museum of Art, welcomes new Executive Chef Jeffrey T. Trefry. In his new role, Trefry will oversee all culinary direction for Guest Service Inc. restaurants and services at the Ringling Museum including Treviso Restaurant, The Banyan Café and catered events.

Treviso Restaurant, operated by Guest Services, Inc., features a blend of Classic Italian and American favorites, showcasing the freshest ingredients of the season for every palate in sophisticated urban atmosphere.

“We see Treviso as an extension of the Ringling Museum’s elegant and time-tested brand and we sought out a chef that could parley this into the culinary realm,” said George Armstrong, Manager of Treviso Restaurant. “Jeffrey has consistently shown that he has a natural flare for creating culinary masterpieces that are appealing to all of the senses.”

Trefry comes to Guest Services Inc. and Treviso with a long-standing tradition of excellence and a commitment to Sarasota’s culinary scene. He hails most recently from

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the Cork Restaurant and Bottle Shop where he was head chef and managing partner and the legendary Café L'Europe both located on the famed St. Armand's Circle. Prior to his work in Sarasota, Trefry was at the Ritz-Carlton, Kansas City where he prepared dishes for dignitaries, actors, and other discerning guests for their restaurant and catering divisions. Trefry graduated from the Culinary Institute of America.

Balancing the creation of new signature seasonal dishes that complement the Museum's special art exhibitions with that of traditional favorites such as Treviso's Bruchetta made of warm country bread served with black bean salad, hummus and tomato basil salsa and homemade soups is one of Trefry's responsibilities. Additionally, Trefry will oversee the catering division, designing custom-ordered menus and dishes for special events, social gatherings and weddings. His duties also extend to the Banyan Café, the Museum's casual "grab-and-go" restaurant offering classic all-American circus favorites of chicken strips with warm honey mustard dipping sauce and smoked southwestern chicken egg rolls served alongside healthy fare of hummus and pita and fresh fruit.

"Being a chef is an art form in its own right. Being surrounded by such impressive art and culture at the Museum is inspiring," said Trefry. "There are a million possibilities for creative fusions of flavors, aromas and ingredients. I look forward to designing a menu and specialties that, like the Estate, has something to offer everyone."

Treviso is named for the Italian province where Asolo, Italy is located. The Ringling Museum has a special connection with Asolo - the fully restored and beloved 18th-century Historic Asolo Theater came to Sarasota from this hillside town more than half a century ago.

For more information on The Banyan Café, Treviso, and Guest Services, Inc.

please visit www.trevisorestaurant.com. For more information about the Ringling Museum of Art, please visit www.ringling.org

Guest Services, Inc., a National Park Service Concessionaire, is a private hospitality company celebrating over 90 years of providing excellence in food, hotel, resort and leisure services.

For more information visit www.guestservices.com.