



TUCKER'S POINT HOTEL & SPA
BERMUDA

The Point Restaurant Debuts at Tucker's Point Hotel on February 19

BERMUDA – February 17, 2009 – The Point, hallmark of fine dining at the Tucker's Point Hotel & Spa's, opens to the public on Thursday, February 19, with Executive Chef Serge Bottelli at the helm.

This stunning restaurant displays the Pan Am murals, depicting major world ports of the 1800's in the unique style of Eurasian artist, Gerard Henderson. One may sail visually from Hong Kong, to Canton, Lahaina, Beirut, Constantinople, London, Rio de Janeiro, Gloucester and New York. The oil canvases were originally commissioned by Juan Trippe, founder of Pan American Airways and father of Ed Trippe, President of Tucker's Point Club, and hung for many years in the Sky Club atop Manhattan's Pan-Am Building. The Point Restaurant required one additional port scene to complete the interior design, and so engaged artist Doug Bowman, who faithfully mirrored the Henderson style to portray Bermuda's Hamilton Harbour in the 1880's, complete with the Spirit of Bermuda.

The Point seats 92 guests amid the casual elegance of muraled walls, a wood-truss ceiling, and a fireplace set into rich millwork, and comfortable seating, which invites one to linger over dinner. One may also step into the Wine Room, a magical space where three thousand bottles of vintage wines line the walls from wood-plank floor to vaulted brick ceiling. Petite sconces and flickering candlelight provide a sophisticated ambiance for intimate dinner parties of up to 18 individuals.

French doors open to The Point Terrace, with dramatic sunset views over Harrington Sound. Enjoy *al fresco* dining, after-dinner cocktails or even a gentleman's cigar as you are warmed by two wood-burning fireplaces.

Chef Bottelli creates his menu around the finest product from Bermuda waters and selected purveyors in New England and Europe. Grilled local swordfish is prepared with little neck clams, chorizo, shrimp, and roasted fennel. A Wadson Farm chicken breast is served stuffed with pine nuts and chanterelles, and accompanied with spring succotash and truffle jus. There will be five-course tasting menus with choice of "Land" or "Sea" fare. Joining Chef Bottelli's talented culinary team is Bermudian; Cameron Floyd, a graduate of the Culinary Institute of America.

A special culinary treat will be the Chef's Table, where diner guests enjoy a customised tasting menu for up to 12 people – in the heart of Chef Bottelli's bustling kitchen.

The Point is open for dinner February 19th – March 31st Thursday, Friday and Saturday evenings 6:30p.m. – 10:00p.m. With the opening of the Hotel on April 1st The Point will serve breakfast daily from 7:00 a.m. – 10:30 a.m., lunch is served seasonally Noon – 3:00 p.m., and dinner is served nightly 6:30 p.m. – 10:00 p.m. Jackets or blazers are required for gentlemen (ties are optional); wraps are recommended for ladies who dine in the Wine Room as it is kept at a cool temperature; shawls are provided on request. For reservations please call (441) 298-4000.

The Point restaurant is open for Dinner every Thursday, Friday and Saturday evening. Beginning April 1st, The Point will serve Dinner daily.

Tucker's Point Hotel & Spa will be the centrepiece of Tucker's Point Club, Bermuda's first luxury resort, club and residential community. Hotel guests will be introduced to all the recreational and dining amenities of the Tucker's Point Golf Beach & Tennis Club, including entrée to the 18-hole championship golf course and stately golf clubhouse; four Har-Tru clay tennis courts and tennis clubhouse and the Beach Club with access to a pink sand beach, two freshwater swimming pools, a covered outdoor bar and intimate dining terrace.

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