

**WHITE ELEPHANT NAMES CHEF THOMAS WILLIAM PEARSON
EXECUTIVE CHEF OF BRANT POINT GRILL**



Chef Thomas William Pearson has been appointed Executive Chef at the Brant Point Grill, located within the iconic White Elephant hotel on Nantucket, Massachusetts. He was promoted from Executive Sous Chef at Brant Point Grill's sister restaurant, TOPPER's at The Wauwinet, also a Nantucket Island Resort.

"We are thrilled to introduce this new talent to the kitchen. Chef Pearson prides himself on his relationships with local producers and farmers and cooking food at a very high standard. He's worked with several big kitchens, including Michelin-starred, Star Inn in England. We're excited to have him join the Brant Point Grill team and are proud of our record of promoting people from within the company," said Khaled Hashem, Managing Director of Nantucket Island Resorts.

The Brant Point Grill is known for its local seafood, prime steak, fresh produce and panoramic views of the Nantucket Harbor. Pearson will oversee all aspects of daily kitchen operations at Brant Point Grill as well as the in-room dining program and menus for private events at the White Elephant. He will make frequent visits to nearby island farms to source the fruits, vegetables and herbs, which will be showcased on Brant Point Grill's menus.

TOPPER's recently received a perfect score of 100 in the food category on *Conde Nast Traveler's* "Gold List." Both the White Elephant and The Wauwinet were also included on this list as well as *Travel + Leisure's* "Top 500 Hotels" list, which was announced this month.

Chef Pearson will unveil a new menu* this spring season featuring some of his favorite recipes. "I'm attracted to recipes that teach new cooking techniques. I love to read cookbooks that teach me a new method I haven't seen before," said Chef Pearson.

With more than 10 years of culinary experience, Pearson also held chef positions at The Farrington House Restaurant, a Relais & Châteaux property in North Carolina, as well as the Pipe and Glass Inn and The Star Inn, both Michelin-starred restaurants in the UK.

Pearson relocated to Nantucket from the UK after falling in love with the island's natural beauty – the vast open spaces, hidden forests, salt marshes, barrier beaches and dirt trails.

The Brant Point Grill will re-open for the season in April 2014. For more information, visit <http://www.whiteelephanthotel.com/dining> or call 508.228.2500.

**Recipe from new menu at Brant Point Grill*

Tagliatelle Pasta with Organic Poached Egg and Jonah Crab

Serves two

Pasta recipe

1 ½ cups pasta flour

1 egg

1 tablespoon milk

Other Ingredients

4 oz cooked Jonah crab meat

Zest of one lemon

1 teaspoon fresh tarragon chopped

1 teaspoon fresh parsley chopped

Olive oil

2 organic eggs

2 tablespoon white vinegar

Method

To make the pasta, mix one egg and flour then add the milk. Knead the mixture for about 10 minutes, then refrigerate for an hour. Roll the pasta through a pasta machine until a little thicker than paper, and then cut with the tagliatelle cutter. If you do not have a pasta machine, fresh pasta from the store will also be suitable.

Bring a pot of salted water to a boil and cook the pasta for 2 minutes. It should still be a little al dente. In another pot boil water and add 2 tablespoons of vinegar. The pot must be large enough to poach two eggs. Drop the eggs into the simmering water and poach until soft.

Once the pasta is cooked, drain and place in a sauté pan. Add a touch of good olive oil, the fresh crab meat and lemon zest. Heat through until all the ingredients are warm. Finish with tarragon and parsley. Place the poached egg on top and serve. The dish is best eaten when the egg is mixed in well with the pasta, so it becomes a sauce for the dish.

About Nantucket Island Resorts

Nantucket Island Resorts is a collection of premier hotels on Nantucket that specialize in bringing the unique Nantucket lifestyle to all guests. From boating to fine dining to a large number of island festivals and events, Nantucket Island Resorts caters to its visitors and offers vacation planning that lets you get the most out of a Nantucket vacation while staying in a fantastic array of accommodations. Properties include *The Wauwinet*, ideal for romance with access and views of both bay and ocean beaches and home to the award-winning TOPPER'S restaurant; *White Elephant*, the iconic hotel located right on Nantucket Harbor that offers a lovely arrangements of rooms, suites, cottages, and a stunning loft as well as the Brant Point Grill; *the White Elephant Village* offers one-, two-, and three-bedroom Residences and the new *Inn*; *Jared Coffin House*, a historic and charming inn located in Nantucket Town; *The Cottages & Lofts at the Boat Basin*, waterfront cottages with full kitchens located on three wharves jutting out into Nantucket Harbor and featuring 12 pet-friendly accommodations; and *Nantucket Boat Basin*, a 240 slip full-service award winning marina.