



From HayCreek Hospitality

September 14, 2009

EXETER - Epoch Restaurant and Bar Welcomes Chef Ben Hasty

The Exeter Inn and Hay Creek management is pleased to announce the arrival of Ben Hasty to lead our acclaimed restaurant. Hasty, whose most recent assignment was at Hugo's in Portland ME where he worked next to the recent James Beard award winner Rob Evans, plans to combine an award winning selection of wines with his sophisticated preparation of local produce, meats, poultry and seafood. (Epoch has just been recognized with the Wine Spectator's Award of Excellence).

"I am excited to be back in the Seacoast region and be able to re-connect with local growers and purveyors as well as the guests who enjoyed my cuisine in Portsmouth." said Hasty. "Epoch will continue its commitment to using the freshest local ingredients while providing food that is comfortable, yet refined, at affordable prices. Signature items like Steak Frites, Local Day Boat Scallops or our succulent Butter Basted Naturally Raised Chicken Breast should appeal to nearly any palate."

Hasty began his culinary journey working on his family's farm in South Berwick, Maine. His passion for food led to attending the Atlantic Culinary Academy in Dover, NH which put him in the position of earning a coveted apprenticeship at the renowned French Laundry in Napa, Calif with Thomas Keller. Returning to New England, Hasty worked at Arrows Restaurant in Ogunquit before joining Mary DuMont at the opening of The Dunaway Restaurant in Portsmouth, NH. Upon DuMont's departure for her own restaurant in Cambridge Mass, Hasty was promoted to Executive Chef. When the Dunaway was sold last fall Hasty left to work in Portland ME at Hugo's as Executive Sous Chef. In addition Hasty has also appeared on Iron Chef with Mary Dumont and done stages in Daniel Boulud's restaurants in Manhattan.

"We are pleased to welcome a chef with Ben's energy, knowledge of the local area and passion for food and wine." stated Exeter Inn General Manager Tom Petot. "Having experienced several of the most renowned restaurants in the country, Ben is eager to establish Epoch among the most noteworthy dining destinations in New England."

Epoch Restaurant and Bar is located in the newly renovated Exeter Inn, adjacent to the renowned Phillips Exeter Academy at Two Pine Street, Exeter, New Hampshire. The dining room features a fresh, intimate Ralph Lauren-type décor (warm, hues of red, patterned wood floors, a view overlooking the courtyard at the Exeter Inn) providing an atmosphere of casual sophistication. At the center of it all is a cozy bar, framed by the bins and cubes of a large enclosed wine cabinet (Epoch feature more than 130 wines, many available by the glass), and set into what was once the lobby of the Inn. The bar at the Epoch is a perfect spot to gather with friends, savor a Cosmo or a fresh Mojito, taste new winesand savor the cuisine.

For reservations call 603-778-EPOCH or visit us on the web at www.epochrestaurant.com for menus, news and to reserve online through Opentable.