

# Port Ludlow Associates

## Developer News

by Diana Smeland, President, Port Ludlow Associates

It is amazing that it is still snowing in April, but I am hoping that spring is now on its way. Equally amazing is how the time has flown and the sign on the bridge keeps counting down the days until May 1. As a company, Port Ludlow Associates (PLA) is working with our employees to make sure everyone has a plan during the closure.

**Exciting News:** We closed on our first new home sale in Olympic Terrace II! We are very happy to welcome our new Olympic Terrace residents and look forward to welcoming many more.

**More Great News:** Kenmore Air will make regular sea-plane stops at the Port Ludlow Marina during the bridge closure. They are offering a special price of \$79 each way. What a great option to have if you need a quick and easy way to get to Seattle, or to just experience a seaplane ride and bird's eye view of our area! Visit [www.kenmoreair.com](http://www.kenmoreair.com) to make your reservation online.

**Ludlow Cove II (Log Dump):** We have an approved project. And when the real estate market begins to turn around, we will be ready to prepare for final plat approval and construction.

**Ludlow Bay Village:** We have signed a settlement agreement with Port Ludlow resident Les Powers, ending his appeal of a shoreline permit recently issued by Jefferson County relating to the completion of upland improvements in Ludlow Bay Village and the adjacent area known as Admiralty III.

The settlement agreement was negotiated in an all-day mediation session in Lacey on March 26, which was held by judge and mediator Phyllis Macleod of the Washington State Environmental Hearings Office. Jefferson County representatives also participated.

Under the terms of the settlement agreement, Mr. Powers will dismiss his appeal of the development plan approved by the Jefferson County Hearing Examiner and Appellant Hearing Examiner in 2007 and 2008, which will allow PLA to move forward with the development.

PLA is allowed to develop 42 residential units in Ludlow Bay Village, 38 residential units in the Admiralty III area, a new Harbormaster Restaurant and other upland commercial facilities. The expansion of the Port Ludlow Marina requires additional approvals by the State of Washington Department of Fish and Wildlife, the U.S.

Army Corps of Engineers and the eventual issuance of a shoreline permit by the Jefferson County Department of Community Development as provided in the decisions of the Hearing Examiner and Appellate Hearing Examiner.

**New Well in North Bay:** The drilling for the new well was delayed and should start in the middle of April. The drilling should take about six to eight weeks. It will be noisy. The driller will try to complete the project as soon as possible.

I would love to hear from you with questions that I could answer in my column.

We continue to look forward to meeting with groups and residents to share ideas or deal with any expressed concerns about Port Ludlow's future. If you have questions or would like to meet please call me directly at 437-8342 or send me e-mail to [dsmeland@portludlowassociates.com](mailto:dsmeland@portludlowassociates.com).

## Resort News

by Paul Wolman, General Manager, The Resort At Port Ludlow

The Passover Unorthodox Seder and Easter Sunday Brunch were a huge success. I would like to extend my very special thanks to Roz Greene, Dr. Mike Cahn and his spouse Hilda. All three were very instrumental in making the Passover event a most memorable one.

**Kenmore Air Packages:** Visitors from "across the water" can enjoy "Once in a Lifetime" specials at The Resort At Port Ludlow during the Bridge Closure in conjunction with booking round-trip Kenmore Air flights.

- **Condé Nast Gold List Resort** for only \$79 per night—luxury at half the price when booking a round-trip Kenmore flight.
- **Kenmore Fly and Play Special** for \$199 per person, this includes flights, shuttle to Golf Course, round of golf and club rental.
- **Fly PT for Free Special** starts at \$399 per couple. Includes flights to Port Ludlow, overnight at the Inn, scheduled transportation to/from Port Townsend for the day.

**No Bridge No Problems (must present the coupon):** \$79 rate with dinner coupon for 50 percent off for the second entrée (of equal or lesser value).

### Fireside Specials and Themed Dinner Nights:

**Daily:** Thank Goodness It's Time to Relax Happy Hour, 2:30 to 5:00 p.m.

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**New Daily:** On and above the regular menu, The Fireside Restaurant now serves the Grilled Beef Dinner, The Best of the West—prime rib, Porterhouse, filet mignon and Delmonico New York Steak for you to enjoy without having to mortgage the house!

**Saturdays and Sundays:** Fireside Weekend Brunch, 8:00 a.m. to 3:00 p.m.

**Sunday Dinners:** “Half Price Wine.” Don’t be afraid to order a rare wine from our wine list—it’s 50 percent off!

**Mondays:** Buy two entrées and the less expensive of the two will be half off. BYOB (Bring Your Own Bottle); no corkage fee charged.

**Tuesdays:** “Paris Comes to Your Table,” four-course Parisian bistro dinner for \$19 per person plus tax and gratuity, or for \$24 each we will pair your meal with wines—a glass of vintage white with the starter and a glass of a great red with your entrée. Reservations from 5:00 to 8:00 p.m. Regular menu served as well.

**Wednesdays:** “Half Price Wine.” Don’t be afraid to order a rare wine from our wine list—it’s 50 percent off!

**Thursdays:** “Cena Con la Famiglia Ed Amici” (Italian Family Dinner). Bring your family and friends (minimum four guests) and enjoy a genuine four-course Italian dinner. You’ll discover Tuscan soups, risottos from Lombardy, polenta and pasta from the Veneto, entrées from Emilia-Romagna and desserts from Sicily and other provinces. \$60 for a party of four, \$15 for each additional guest (free for children under five). For \$80 we will pair your meal with a glass of vintage white wine with the starter and a glass of great red with the entrée. Reservations are recommended from 5:00 to 8:00 p.m. Regular menu items are served as well.

#### **Fireside Restaurant Hours:**

- Breakfast, lunch and dinner daily. Country Style breakfast, 8:00 to 11:00 a.m.
- Lunch is from 11:00 a.m. to 2:00 p.m.
- Dinner, 5:00 to 8:00 p.m.

We look forward to welcoming you to the Fireside! For inquiries and reservations, please call 437-7000.

#### **Upcoming Events—Save the Dates!**

**Sunday, May 10:** Mother’s Day Champagne Brunch at the Fireside, with seating at 10:00 a.m., 12:30, 3:00 and 6:00 p.m. Begin with champagne, a Pane d’Amore basket, sliced baguette with European butter and a spring parfait of seasonal fruit and berries (may substitute our classic Caesar salad starting at the 12:30 p.m.), followed by choice of Paradise Bay omelet with Rösti potatoes, Port Ludlow Eggs Benedict with Rösti potatoes, Mom’s

## **A Day with Chef Dan**

**Friday, May 15**  
9:00 a.m. – 1:00 p.m.



### *There is more to a lamb then just racks!*

Students will follow Chef Dan into the Fireside Kitchen where they will all receive hands-on instruction for preparing an Appetizer, Main Course and Dessert according to their preference.

Each course will be enjoyed with a different wine paired by the Fireside Sommelier. Students will learn the fun and importance of the complement between food and wine.

Classes will be offered once a month  
\$49 inclusive per person  
\$45 for local residents  
Space is very limited, so contact  
Paul now at 437-7074

Quiche with gathered greens and house vinaigrette and a side of Berkshire pork sausage, French toast with berries and a side of bacon, ”Pasta Tutto Mare” or prime rib of Oregon Country Natural Beef with twice-baked potato. These will be completed with Chef Dan’s Mother’s Trio of Desserts and served with either coffee or tea. The cost is \$24 per guest. Child’s menu for children 5-12 at \$9 (free for children under 5). Early reservations are highly recommended. Call 437-7000.

**Wednesday, May 20:** California Wine Country Gastronomy at 6:00 p.m.

Napa, Sonoma, Monterey and Mendocino Counties have a lot to offer besides many of the USA’s best wines. Some of the world’s best produce and succulent poultry and meats come from these areas. We will try to dazzle you with wholesome Northern California specialties paired with luscious wines. Chef Dan will prepare a five-course dinner, paired with elegant wines from the best wine-makers and presented by Paul, your host. \$49 per guest. Reserve now; call Paul at 437-7074. Only a handful of seats are available.