



FOR IMMEDIATE RELEASE

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Award Winning Pastry Chef joins the Inn at Dos Brisas.

Rebecca Kinsella, an award winning pastry chef who recently served as guest pastry chef at the White House, has joined the Mobil 5 Star Relais & Chateaux "Inn at Dos Brisas" in Washington, Texas.

Rebecca comes to Texas after serving six months of intensive study with Oriol Balaguer, the celebrated former Executive Pastry Chef at "El Bulli" in Spain. Prior to that Rebecca served as the Senior Chef de Partie Pastry at Chewton Glen Hotel, in Hampshire, England, a holder of the Five Rosette award. Her resume includes stints at The Inn at Little Washington, and the Sagamore Resort, in New York.

A graduate of the Culinary Institute of America, in Hyde Park, NY, Kinsella is the recipient of several awards and honors. In 2007, she was awarded the coveted Roussillon Dessert Trophy, where her desserts achieved first place for the United Kingdom. She then represented England in the European final at Perpignan, France, to finish second in Europe. In addition, in 2006, Rebecca competed for The Academy of Culinary Arts Award of Excellence 2006, winning first place in this three stage competition for pastry chefs in England, Wales and Scotland.

"Rebecca has the expertise and demeanour to escalate the culinary offerings of the Inn to the next level. She is a fabulous addition to Jason Robinson, our Executive Chef and recent winner of Relais & Chateaux's 'Gran Chef' status. Rebecca's desserts will be featured at the James Beard foundation dinner that we will host in NYC in April" said Doug Bosch, owner of the Inn at Dos Brisas.

Rebecca spent the last three weeks at the White House as Guest Pastry Chef, and joined the Inn at Dos Brisas January 23, 2009.

Rebecca's hobbies include equestrian sports, music, and travel.

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