

# SUGAR HILL INN

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## **SUGAR HILL INN HAS NEW OWNER AND NEW LOOK**

Sugar Hill, NH - More than just the leaves are changing in New Hampshire's Franconia Notch. There is a new guard, a whole new look and a fresh approach to culinary adventure stirring at the historic Sugar Hill Inn. Entrepreneur, Steve Allen, purchased the Sugar Hill Inn in May, and over the summer significantly invested in upgrades including central air conditioning, an in-ground pool, interior and exterior renovations. A new tavern room with a welcoming open hearth fireplace will serve as a social gathering site for guests. Four course prix-fixe dinners are now available for guests and local residents in a newly redecorated dining room.

Owner and innkeeper, Steve Allen is a graduate of the French Culinary Institute. After studying in Denver, London, New York City and Williamsburg, VA, Steve decided that a country inn offering a focus on innovative foods and wines was his dream. He searched throughout the Northeast, and upon visiting the Sugar Hill Inn knew this was his next endeavor. Steve took ownership of the Sugar Hill Inn in May and spent the summer redesigning and enhancing the guest experience from new furniture, linens, bed and window coverings to the addition of a hand made custom bar to serve as a staging area for nightly culinary demonstrations and tastings. The addition of a new in-ground swimming pool, air conditioning throughout the inn, and newly planted herb and flower gardens all contribute to the modern comforts of this historic inn. Joined by Assistant innkeeper Theresa Spear, the Allen-Spear team offer a duo well versed in outdoor recreation, culinary adventure and hospitality.

With a keen focus on food, the day starts with a hearty breakfast for each guest offering such signature dishes as Buckwheat Crepes with Eggs, Ham and Gruyere Cheese served with Hollandaise Sauce or Zucchini Fritters with Eggs and Caramelized Onions. Homemade muffins, juices and fresh fruits of the season complete the meal. Afternoons are highlighted with daily

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culinary demonstrations or tastings which might range from local cheeses to chocolates or wines. Dinner is served every night except Wednesday in the dining room, offering a four-course Prix Fixe menu. Guests might expect to start with Ten Spice Shrimp with roasted corn and jicama salsa, followed by a Basil and Arugula Salad with Melting Tomatoes. Entrees may include pan seared salmon with beurre blanc sauce or Steak au Poivre with Brandy Peppercorn Sauce. Dessert favorites are a White Chocolate Mountain Goat Cheese Cake, a classic French Apple Tarte or decadent warm chocolate brownie with cognac sauce. Chef Val Fortin has recently joined the Sugar Hill Inn culinary team bringing over 20 years of fine dining experience to enhance the gastronomic adventure.

Have no fear, there are plenty of ways to build your appetite at Sugar Hill Inn. Set on a 16-acre estate, and surrounded by the glory of the White Mountains and Franconia Notch, the hiking, biking and leaf-peeping options are seemingly endless. As autumn approaches, Mother Nature readies for a patina of harvest colors unmatched anywhere in the world with fabulous views from the inn's sweeping front porch, common areas and many of the guest rooms and suites.

Originally built in 1789, the Sugar Hill Inn still maintains vestiges of the original beams and wide plank hand-hewn pine floors. A popular vacation retreat for celebs like Bette Davis, the Sugar Hill Inn maintains its historic significance while artfully blending modern amenities including in-room fireplaces, double whirlpool tubs, private balconies and decks and inspiring views of the surrounding White Mountains. With a new focus on culinary adventure and fine dining, the newly refurbished Sugar Hill Inn is the ideal getaway destination for foodies and outdoor adventurers. The pet-friendly and child-friendly cottages even offer Rover and the kids the chance to come along for the fun. For more information or to book reservations online, visit [www.SugarHillInn.com](http://www.SugarHillInn.com). To request information or to talk to innkeeper Steve Allen or Assistant Innkeeper Theresa Spear, call 800-548-4748.

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Photos available. Media invited to visit – Contact Marti Mayne at 207-846-6331.

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