



## **PRESS RELEASE**

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### **Restaurant 1818 at Monmouth Historic Inn Announces Allison Richard as New Executive Chef**

NATCHEZ, MS (Oct. 29, 2014)—Monmouth Historic Inn is proud to announce the appointment of Allison Richard as Executive Chef of Restaurant 1818 at Monmouth. Allison is a young, yet innovative chef with over 10 years of culinary experience in France, Louisiana and Mississippi, which will bring a new dimension to the award-winning Restaurant 1818. Originally from Raceland, Louisiana, Allison graduated from Louisiana State University, and went on to pursue her culinary dream by attending and graduating from the John Folse Culinary Program at Nicholls State University. She also studied in Lyon, France at the prestigious Institut Paul Bocuse. Her culinary background includes working with great chefs like Susan Spicer, Frank Brigtsen, Nathan Gresham and Regina Charbonneau.

Chef Richard moved to Natchez in August of 2013 to become the Executive Chef of King's Tavern, where she was involved in the creative development of the menu and daily specials. Allison's focus of giving guests a modern, elegant dining experience makes her a perfect fit for our property. Chef Richard plans to bring a farm-to-table mentality to the new menu at restaurant 1818, which will eventually involve vegetables grown on the grounds. The renowned antebellum dining room menu will continue to offer Monmouth's traditional cuisine, but with a contemporary twist. "Her culinary vision and unique perspective will bring a new level of luxury to every dining experience," says Nancy Reuther, Owner. "We are excited to add a new outlook to the culinary landscape of Natchez."