



M I C H A E L ' S
O N T H E H I L L

**LEADING CHEFS AROUND THE COUNTRY AGREE:
CHEF MICHAEL KLOETI OF MICHAEL'S ON THE HILL RESTAURANT NAMED TO
*BEST CHEFS AMERICA***

Waterbury Center, Vermont, March 5, 2013 – Chef Michael Kloeti, of Michael's on the Hill Restaurant, has been honored as one of the country's top culinary talents in the inaugural edition of *Best Chefs America*. This is the first-ever peer review guide of U.S. chefs, who were chosen after extensive interviews between their fellow chefs and Best Chefs America analysts. Chef Kloeti has been showcased in the informative and exquisitely produced 386-page coffee table book that was released on March 1, 2013.

“It is a huge honor to be nominated by my peers and included in *Best Chefs America*,” states Chef Kloeti. “I feel lucky to be able to do what I love and gain this recognition, particularly from fellow professionals. It is the ultimate compliment.”

“Chefs themselves truly understand what it takes to be successful in this competitive industry, and Best Chefs America offers them a forum to express their views,” states Elizabeth Fishburne, Best Chefs America Lead Analyst. “Based on the overwhelmingly positive response from more than 5,000 participating chefs, it is clear that the chef world was ready for us.”

About Michael's on the Hill Restaurant

Swiss born, raised and trained, Michael Kloeti has worked in a variety of settings ranging from New York City's 4-star Lespinasse to the award winning Lodge at Koele on Lanai, Hawaii.

The desire to be closer to his food sources and to raise his family in Vermont lured him away from his position as Chef de Cuisine at the St. Regis Hotel in Manhattan, and to the opening of Michael's on the Hill Restaurant in 2002.

His cooking inspiration stems from his childhood--European comfort food, sustainable and unprocessed. By combining years of diverse training and Vermont's culinary bounty, Michael has created his own notable cooking style.

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CHEF MICHAEL KLOETI NAMED BEST CHEF AMERICA/2

Michael has the honor of being recognized as Vermont Restaurateur of the Year and the first ever “Vermont Chef of the Year” and has been a featured chef on various television shows and international publications. He has been invited as a guest chef to locations ranging Indonesia to the Caribbean, and can be seen on WCAX Vermont Television morning and evening news.

Located in Waterbury Center, Vermont, Michael's on the Hill offers farm to table European cuisine in a relaxed and welcoming atmosphere. The 1820 farmhouse is surrounded by acres of rolling lawns, forest and perennial gardens. Whenever possible, their own fruits, vegetables, herbs and flowers are utilized to complement the menu and decor. At any given time, products from at least 30 different local farms are used on the menu. The restaurant has been awarded with the Wine Spectator Award of Excellence and the Santé Magazine Regional Sustainable Restaurant Award, and is Vermont's first Certified Green Restaurant.

Serving Dinner from 5:30-9pm and closed Tuesday.

Reservations: (802)244-7476

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About Best Chefs America

Best Chefs America is the ultimate chef's guide to chefs. Analysts conducted more than 5,000 confidential telephone interviews with chefs who were nominated by other chefs, culinary professionals and food enthusiasts across the country. The interviews consisted of a series of proprietary questions, and software was used to aggregate the data. Chefs earning the highest scores among their peers in their region were included in the guide. The results were compiled into a 386-page coffee table book, complete with chef listings broken down both geographically and alphabetically. *Best Chefs America* also features stunning photography and highlights emerging culinary trends and ingredients uncovered during the interviews.

Best Chefs America costs \$75.00 and can be purchased online at

<http://bestchefsamerica.com/book/>

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