

For Immediate Release:



Cilantro Celebrates Twenty Years as a Calgary Dining Experience

This summer, Cilantro is celebrating twenty years as a favourite dining spot in Calgary. During that time, the restaurant has developed a fiercely loyal following of regulars and fans who have embraced the unique California meets South Western style cuisine. The casual yet upscale restaurant has managed to stay true to its identity through the years, as well as offering guests the favourites they have enjoyed at the restaurant since it opened in 1988.

“Dishes like the ‘black pepper linguine with chicken, tomatoes, spinach and sesame seeds in a white wine cream sauce’ have stayed on the menu for twenty years,” explains Shelley Dowbiggin, Cilantro’s General Manager, “-in fact, the pasta is made in-house by Chao Fei, who has been with Cilantro since it opened as well! Our staff’s loyalty and the way we work together truly do make this feel like one big family.” Incredibly, there are many other dishes that have consistently been guest favourites through the years- including the ‘pear and gorgonzola pizza’ and the ‘New Zealand Rack of Lamb in Hunan BBQ sauce with roasted shallot mashed potatoes.’

Cilantro’s kitchen is a model in staff retention. Most of the employees have been with the company at least five years, and several over ten, including Chef Ken Caravan who has been leading the Cilantro kitchen for 17 years! The wait staff has been equally impressive in their commitment to the restaurant. Rob Whitfield has been serving guests and making them feel relaxed and comfortable for fifteen years. The dedication of the staff is obvious in every detail at Cilantro, and a major draw for guests who feel compelled to return again and again.

“A customer pulled me aside the other day to ask how many of us who worked at Cilantro were related,” Shelley recounted, “when I responded that none of us were he seemed genuinely surprised. He told me he had never seen a group so closely knit, a restaurant where employees treat each other like family.” That could be the key to why Cilantro has lasted twenty years, and is more popular with locals and visitors than ever. Visit <http://www.crmr.com/cilantro/> for more information.

*Canadian Rocky Mountain Resorts is a family of companies consisting of **Emerald Lake Lodge** in Field, British Columbia, **Deer Lodge** in Lake Louise, Alberta, and **Buffalo Mountain Lodge** in Banff, Alberta. CRMR also owns four Calgary restaurants: Cilantro, Velvet, The Ranche, and Divino Wine & Cheese Bistro, as well as a game ranch, The Canadian Rocky Mountain Ranch, a Calgary wine boutique, Bin 905, as well as a bakery in Canmore, Panino. **Opening in June 2008: Painted Boat Resort Spa & Marina, the newest member of the CRMR family, opening at Pender harbour on the Sunshine Coast.***

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