

**FOR IMMEDIATE RELEASE**  
**CMS INFO SERVICES**  
805-983-3495  
3/3/2006

## **PIERPONT INN HONORED TO RECEIVE “READER’S CHOICE” AWARDS.**

**Dateline March 2006:** The Pierpont Inn honored to receive “Reader’s Choice awards. The hotels recent Restorations have proved successful at the Historic Pierpont Inn. Guests are instantly at home in the new lobby.

The hotels dramatic restoration of has inspired the Pierpont Inn’s new owners to invite the public back to re-discover the 95 year hotel and dining tradition “With the recent renovations, the Pierpont Inn has never been more elegant, explains General Manager, Vicki Dussaigne. “We are so excited about the restaurant and lobby updates that we are inviting guests to come back and experience The Pierpont Inn in a whole new way.” Historic upgrades include period true slate tiles, a hand-made rich wood mantel over the hearth and Stickly inspired furniture. The restrooms also received intensive remodeling with granite walls and pewter fixtures. Many of the Inn’s guestrooms have received new carpeting, tile and decorations. “The Inn has gone through a major transformation, bringing this already beautiful property to a higher state” explains Dussaigne. “The Lobby is a true Arts and Crafts jewel.”

The historic property is known for its panoramic views, cozy hotel rooms, great banquet and business service and an excellent restaurant. “Come for the food...and stay for the night.” Encourages Dussaigne, “We have Beautiful sunsets, refreshing ocean breezes and hotel packages to fit everyone’s needs.” The favorite “Wine & Dine” Package offers just that, a cozy hotel room, wine welcome basket, dinner for two at Austen’s and more. This package gives guests the opportunity to taste the culinary delights by Chef Hollingsworth.

Executive Chef Marcus Hollingsworth showcases an exciting blend of organic and heirloom vegetables in “real” flavor dishes. “ We are one of the only restaurants in town to use all organic heirloom and sustainable vegetables in our dishes” , states Pierpont Executive Chef, Marcus Hollingsworth, “and we use all organic certified, grain fed beef; that’s what makes our Filet Mignon the best in town. New popular items like Steak and Lobster, and our jumbo scallops will delight diners.”

Sunday Brunch is a family tradition at the Pierpont Inn, Fresh squeezed orange juice and warm from the oven cinnamon buns are signature items at the Pierpont’s Champagne Brunch. What makes it even more special is appearances by Mrs. Pierpont strolling through the lobby from 11:00-2:00pm to welcome and thank guests. Plus Ojai pianist Jim Calire entertains during the Pierpont’s Sunday Brunch from 11-2pm. “The little touches and attention to detail like this are what make The Pierpont a historic landmark cherished by all.” Explains Dussaigne. Everyone here at the Pierpont Inn thanks you for voting us your favorite! We hope to see you again soon.”

For hotel, banquet or restaurant reservation, call The Pierpont Inn at 805-643-6144 or visit The Pierpont Inn online at [www.pierpontinn.com](http://www.pierpontinn.com) The Pierpont Inn is located at 555 Sanjon rd. in Ventura, Ca.

*For more information, please contact Jennifer Curtis 805-983-3495 or Vicki Dussaigne, Pierpont General Manager. 805-643-6144*