



FOR IMMEDIATE RELEASE
March 19, 2018

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Dozens of Local Chefs are gearing up for 3rd annual Heber Valley Dine-About

Go on a culinary staycation this spring during the third annual Heber Valley Dine-About, March 25 – March 31. Dozens of local chefs are making it easier to taste and experience something new by offering over 38 lunch and dinner specials.

Each year the flavor profiles of the Heber Valley Dine-About expands as more chefs and restaurant share their inspired dishes from around the world. From fajitas from Mazatlán to wood-fired pizza from Italy to coconut-mango rice from Thailand to falafel from Egypt, and American food from across the country, there are flavors for everyone to try.

From romantic date night locations to places to something quick during a lunch break, there is a wide variety of dining experiences. Throughout the Dine-About local chefs will be featuring some of their favorite or most popular meals at set lunch and dinner specials.

Chef Dean Hottle of Snake Creek Grill has been participating in the Dine-About since 2016 and this will be his third year to offer “locals only” pricing. Over the years of the Dine-About he has seen more locals come in to experience his American comfort food style cuisine.

“The Heber Valley Dine-About is a great event to pique the interest of our community in local restaurants,” said Hottle.

Over the past year several new restaurants have opened for business and will be participating in this year’s Dine-About, such as Kayleigh Morton’s French style bakery, Belles Bakery, and John Platt’s mountain fine dining, Midway Mercantile. You’ll also be able to try Heber Valley classics like the Dairy Keen, and, new to the Dine-About, Chicks Cafe.

“Heber Valley has over thirty local dining options to choose from, and the Dine-About will showcase some of the many different flavors we have here,” said Ryan Starks, executive director. “The goal of the Dine-About is to encourage people to get out and try something new here in the valley.”

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During the Dine-About, 23 participating restaurants will offer set menu items for lunch and dinner. Lunch specials will be between \$7 - \$10, and dinner specials between \$15 - \$25. There are over 20 restaurants to choose from with 38 different satisfying menu items.

To sweeten the deal, chefs at each participating restaurant will be giving away free meals or swag. Simply enter to win at each location.

For menu information and to download a list of participating restaurants visit gohebervalley.com/dineabout.

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As Utah's Backyard Adventure, the Heber Valley office of Tourism, Economic Development and Chamber of Commerce (HVTED) works to promote the Heber Valley and Wasatch County as an excellent destination to live, learn, work, and play for travelers and businesses from Utah and beyond. By providing the local businesses with resources they need to succeed, HVTED helps to stimulate the local economy through tourism, partnerships, and proactive communication. Connect with the #HeberValley at www.gohebervalley.com.

