

**FOR IMMEDIATE RELEASE:**

Contact: Deba Wegner – Recipe for Success, Inc. – 425-241-9023 – [deba@yourrecipeforsuccess.com](mailto:deba@yourrecipeforsuccess.com)

Contact Person: Scott Krahling – Owner  
Company Name: Fall City Roadhouse  
Telephone Number: 425-222-4800  
Email Address: [scott@holmancpa.com](mailto:scott@holmancpa.com)  
Web site address: [www.fcroadhouse.com](http://www.fcroadhouse.com)

## **Snoqualmie Valley Hospitality Icon Reinvents Itself**

### **Fall City Roadhouse, formerly The Colonial Inn, features farm to table menu & rural accommodations**

Fall City, Washington Dec. 10, 2008 – The Colonial Inn and Restaurant, located at the crossroads of SR 202 and the Preston – Fall City Road, had been an institution and landmark to many Snoqualmie Valley residents since it was built in the early part of the last century. A long-operating restaurant with sleeping rooms on the second floor, it became famous when it was featured in the award-winning cult TV series – Twin Peaks – in the 1990s.

Time had not been kind to the building and the operations when, in 2005, new owners Scott Krahling (owner of The Fall City Roadhouse) and Charlie and Leslie Kellogg (owners of The Fall City Inn) bought the property. "It's a cool historic building," say the co-owners. "This restaurant has always been a destination. We also thought that people in the neighborhood and on the Eastside would embrace an affordable, every week, kind of place that offers great food and service." The Fall City Roadhouse restaurant reopened in July, 2008. The Fall City Inn, which opened last month above the restaurant, consists of seven whimsical, art-filled hotel rooms. The Inn offers a fun, affordable, overnight alternative for tourists, winter and summer sports enthusiasts, and Snoqualmie Casino guests.

Well known and respected Executive Chef, Cameon Orel, created a farm to table menu, using products from nearby farms and food producers like Full Circle Farms, Fall City Farms, and River Valley Ranch Cheese.

"We make everything from the freshest local ingredients we can find, but without being fussy about it," says Chef Orel. "We hear that people notice and appreciate our quality, guests tell us we have the best made from scratch soups, salads, burgers, fish, steaks and housemade desserts for miles around." During the Holidays, the Daily Specials board, features holiday items such as:

- **Lamb Shank braised in Cabernet Wine and Figs, with Creamy Polenta, Full Circle Farms Winter Greens, Butternut Squash, Macrona Almonds**
- **Grilled Madras Salmon served with housemade Flatbread, Tomato Coconut Curry Sauce, Basmati Rice, Mango Spinach Salad with Lime Chile Dressing**
- **River Valley Ranch Cheese Plate (changes weekly) – Cheese maker Julie Stiel and Chef Cameon pick a delicious Washington Wine to pair with the selections of the moment**
- **Eggnog Pot au Crème with Holiday Cookie**

**Fall City Roadhouse-Restaurant, Bar, Group Dining**

**Weekend Brunch, Lunch, Happy Hour, Dinner**

**4200 Preston Fall City Road, SE**

**Fall City, WA 98024**

**Phone: 425-222-4800**

**[www.fcroadhouse.com](http://www.fcroadhouse.com)**

**Fall City Inn**

**(Above the Fall City Roadhouse)**

**Contact person/reservations:**

**Leslie Kellogg 425-222-4040**

**[info@fallcityinn.com](mailto:info@fallcityinn.com)**

**[www.fallcityinn.com](http://www.fallcityinn.com)**

**###**