

April 12, 2019

Dear Chef Keller,

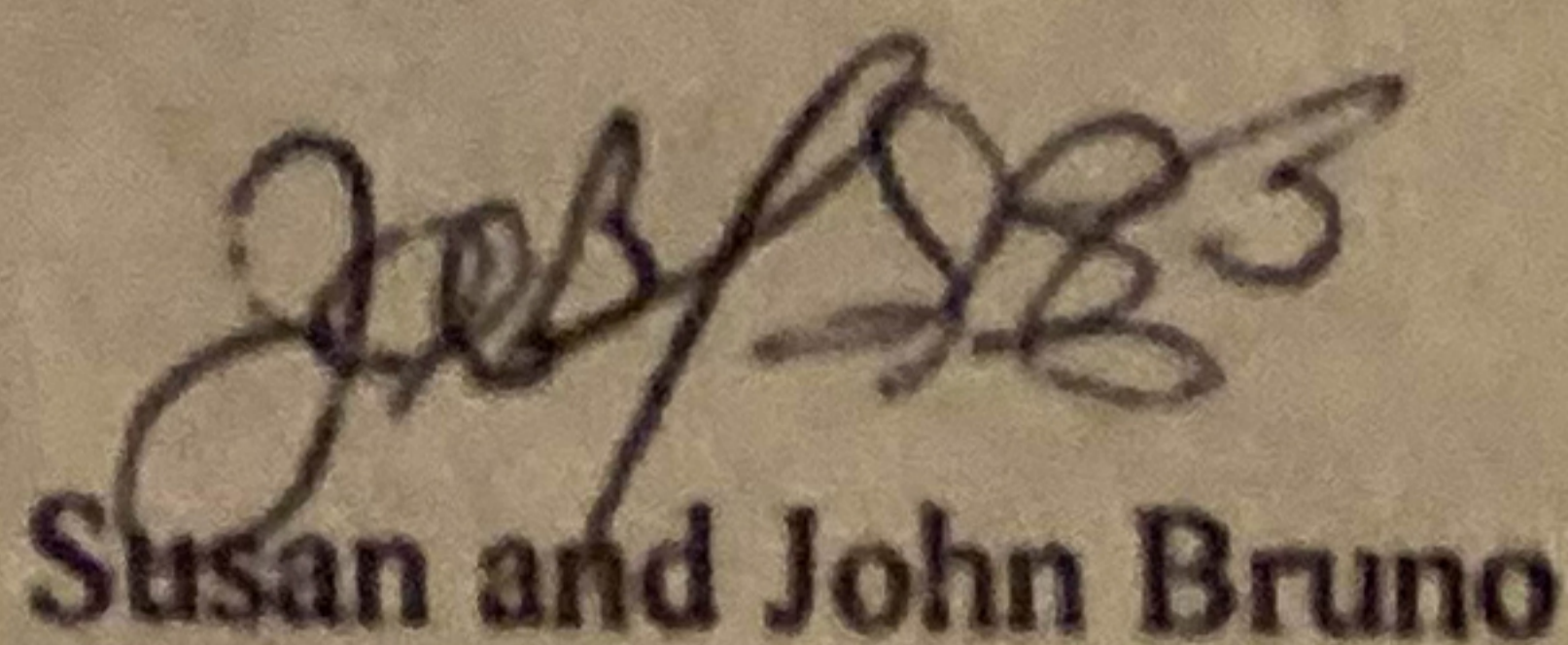
Susan and I would like to express our sincere thanks for all you have done at Belle Haven Country Club. I'd also like to pass on words of high praise from other Belle Haven Members we know.

Obviously, all your hard work, team building and direction, dedication and great cooking over the last two years has been noticed and very much enjoyed. My wife and I have spent decades here dining at the Club and frankly it's never come close to this quality, value and variety in the past 35 years.

As soon as you arrived and wrote your first menu, we started experiencing great local, seasonal cuisine and it's just gotten better and better with every menu change. Now every three months we look forward to enjoying your newest creations.

We have many acquaintances who own restaurants, here and in NYC. It takes talent and experience, not to mention hard work and dedication, to turn around a big operation like our Club. Not only has the food improved but there have been vast improvements in things like the cleanliness of the kitchen, freshness of the stocked items and food cost percentage, just to name a few.

So we would like you to know you have made this Club a place for a wonderful dining experience and we will look forward to seeing you the next time we are feasting!

A handwritten signature in black ink, appearing to read "Susan and John Bruno", is written over the typed name.

Susan and John Bruno

Almost all the elite Washington area Country Clubs serve high quality cuisine. Belle Haven Country Club is different. Under Executive Chef Duane Keller's able management, we have a restaurant that is among the best in Washington--not just among Country Clubs. How does he achieve this unique reputation?

First, Chef Keller sources the freshest fish, meat and sea food available through his use of the internet. He searches for what's in season, and what's best available also from regional farmers. He sources local farmers markets in season for the freshest in organic farm vegetables around the area.

Right now, we have Chinook Salmon on the menu from British Columbia, that were swimming in the Pacific Ocean two days ago., flown fresh on ice, not frozen. Last week he served WAGU "Tomahawk steaks, which is only found in a few Premier Steak Houses in the United States. He found an organic small vendor in the mid-west on the web.

His "piece de resistance" is grilled Swordfish which is extraordinary in its taste and quality. Since things do not just happen, but must be caused; how does he do it?

He starts by sourcing mid-sized Atlantic Swordfish from Massachusetts. These fish, line caught, weigh under 100 pounds and are extremely tasty, as opposed to the much larger Pacific Swordfish which weigh four to seven hundred pounds, are frozen and do not have great taste and soft texture.

What makes BHCC swordfish specifically unique is that Chef Keller buys the swordfish in loins, not individual pieces-which can dry out in storage. So when a Swordfish entre is ordered at BHCC, he butchers a steak from the loin, producing a exquisitely moistured entry to grille. Small things like this makes his cuisine different.

His brunches, available before teeing of are populated with modern, eclectic and tasty light food. His Easter, Mother's Day and Thanksgiving brunches are attended by full capacity BHCC members.

We are special, and hope our VSGA associates will come and enjoy our Clubs unique hospitality and food, which starts with great ingredients, produced by a talented Culinary Team and led by an extraordinary Chef--Duane Keller.

Thank you for the opportunity to nominate Chef Keller.

John Todd  
BHCC member  
5/2/2019