

THE  
LAST HOTEL  
STL

Immediate release

Contact: Jordan Dechambre  
414.530.6067 mobile  
jordan@companyonline.com

### Tour de Fork

#### *The Last Hotel Owner, Executive Chef Embark on Five-City Food Tour*

September 2018 (St. Louis) – When The Last Hotel opens in spring 2019 in St. Louis’s downtown Garment District, its culinary outlets — The Last Kitchen + Bar, The Pantry and The Rooftop — will debut a unique flavor of culinary delights found along the Mississippi River. That’s why The Last Hotel owner Tim Dixon and Executive Chef Evy Swoboda set out on a five-city food tour this month that is finding Swoboda “staging” (where a chef works briefly, for free, in another chef’s kitchen to learn and be exposed to new techniques and cuisines) at a handful of the most-lauded restaurants in states along the Mississippi River.

“St. Louis is the most northern southern city and the most southern northern city. And the Mississippi River has a massive influence on this city’s history of agriculture and food trade, considering it passes through 10 states from Louisiana to Minnesota,” says Swoboda, recently named a rising star on the St. Louis culinary scene by Feast Magazine. “What better way to experience its impact on the local food scene in each state than to go there ourselves?”

The Food Tour itinerary includes Swoboda staging in the kitchen alongside many chefs/mentors in Minneapolis, Milwaukee, Chicago, Nashville and New Orleans, as well as exploring each city’s culinary scene, and private dinners with friends and foodies throughout the region. Hotspots like Milwaukee’s DanDan, Chicago’s GT Prime, Minneapolis’ Spoon and Stable and New Orleans’ Compère Lapin at Old No. 77 Hotel and Chandlery. With a videographer on hand to capture the most exciting moments, Swoboda and Dixon are creating a culinary stir in every city they visit.

“The food tour was inspired by the many influences on cuisine we have seen in St Louis over the years. In creating a restaurant with the intention of being intrinsically a ‘St Louis’ restaurant, we researched the culinary history of this great city. We found historically Spanish, French, other European, BBQ and Southern fare all seeming to revolve around the Mississippi,” says Will Rogers, Director of Food and Beverage for The Last Hotel. “We were so excited to plan this tour and have Chef Swoboda get first-hand knowledge and current influences from up and down the river valley. I believe this menu will weave into Tim Dixon’s vision for The Last Hotel, provide a colorful and unique addition to our event and catering menus, and most importantly provide an engaging dining experience for our guests.”

THE  
LAST HOTEL  
STL

The Last Kitchen + Bar will feature made-from-scratch dishes with mindfully sourced ingredients that will pair perfectly with Pre-Prohibition classic cocktails. The food tour locations selected represent menus featuring regional favorites, award-winning chefs with a creative twist on local cuisine, and hotel-based restaurants celebrated by locals and guests alike.

“At The Last Hotel, we are committed to delivering a story about St. Louis,” says Swoboda. “We want to embrace the details from every inch of our building to every corner of our region. This tour is designed to find influences along the Mississippi that create menus that will help us tell that story through food and culture at The Last.”

Dixon and Chef Swoboda are available for interviews at each stop, and photography and video of the journey are being shared on Instagram, Facebook and Twitter at @TheLastSTL. Learn more about The Last Hotel at [TheLastHotelSTL.com](http://TheLastHotelSTL.com).



**About The Last Hotel**

*The Last Hotel is the reimaging of the former International Shoe Company building in the heart of St. Louis’s Garment District. The boutique hotel features 142 eclectic-chic guest rooms, three food and beverage outlets — including The Last Kitchen & Bar — event spaces for up to 200 guests, a rooftop pool and lounge, and a posh lobby that celebrates the art and vibe of a bygone era.*

*The Last Hotel is managed by Trust Hospitality.*

**About Trust Hospitality**

*Trust Hospitality, led by renowned hotelier Richard Millard, is a professional, full-service hotel management company that has operated branded and independent hotels throughout the Americas for more than 30 years. As pioneers in the management of urban and resort boutique hotels, Trust Hospitality offers comprehensive hotel management services tailored to the specific management requirements of each property. These customized solutions address not only the operational needs of each hotel but also the lifestyle character of the property, the brand, and the ever-increasing demands of reaching and engaging with each hotel’s target customer.*

*Trust Hospitality is headquartered in Coral Gables, Florida, with additional offices in Guadalajara, Mexico; Bogota, Colombia and Salvador, Brazil. [www.trusthospitality.com](http://www.trusthospitality.com)*