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## **Stonecroft Country Inn is back! New Ownership, Two Inns in One, and a Dining Room Menu that Sizzles...**

**LEDYARD, CT-** Stonecroft Inn sits on a country road in Ledyard quietly going about its business as the quintessential New England Inn experience. As you peel back from Pumpkin Hill Road you begin to understand how new owner Jason Crandall has created two New England Inns in one place, and how new Executive Chef/Partner Shaheed Toppin has taken traditional standards and turned them on their heads with new flavors, new presentations and a whole new attitude.

The 1807 building is complete with antique furnishing, muraled walls, and the coziness and comfort you would expect from a top level New England Inn. In the Grange, an 8,000 sq. ft converted post and beam barn, you'll find all the amenities and special touches of the finest Mystic area hotels such as whirlpool baths and gas fireplaces. In either case, each guest is allowed to define their own luxury experience.

"No matter which style you choose and for whatever occasion, reunion, romantic getaway, or just a night away, an evening at Stonecroft delivers a quiet country haven for the discriminating traveler," Owner, Jason Crandall.

The dining room has always granted an invitation to slow down, relax and enjoy combinations of flavors that are both enticing and surprising. Chef Toppin explodes on the scene with a menu that not only excites the palette, but introduces us to new level in the food and wine experience. Steaks, chops, regional seafood and pastas are complimented by an extensive wine selection and desserts that are homemade. Two specialties made from crowd pleasing standards include the Stuffed Lobster Tail; pulled from its shell, wrapped in phyllo with spinach, crab, and feta drizzled with homemade lemon-pesto vinaigrette and a twist on pasta will showcase the Peppercorn Crusted Filet Mignon Tips with roasted garlic and Gorgonzola gnocchi, onions, Portobello mushrooms and roasted red peppers in brandy cream.

The dining room extends outdoors to the patio and further to the gardens where guests enjoy cocktails or dessert near the fire pits or fresh water coy pond and waterfall. Country elegance is effortlessly on display. (The pond and gardens were designed by Natalie Crandall and John Diaz from Natural Paths Therapeutic Massage in Groton.)

Chef Toppin, formerly owner and head chef at Filomena's Restaurant in Waterford is the recent winner of the Iron Chef competition held at Twin Rivers Casino. Toppin is a Johnson & Wales graduate and honed his artistic flair by learning from truly great chefs including his father, head chef at the Griswold Inn in Essex for over 30 years.

"I've grown up in the food industry and realized a long time ago that you are only as good as your last plate. That's just the type of commitment that we have brought here to Stonecroft," Executive Chef/Partner Toppin.

One Inn, two distinct styles, an accomplished new chef, and new energy from the owners just might make for the most complete getaway that the Mystic area has seen in long time.

Watch for the latest happenings at Stonecroft over the next few weeks. Wine dinners are being planned for fall and as well as Chef Toppin's weekly cooking classes beginning this October. A micro-brew beer dinner is also planned for November. Stonecroft is ideal New England setting for private holiday parties for 75 and under and is currently booking both mid-week and weekend dates.

As always, advanced reservations are accepted at Stonecroft and you can reach Innkeeper Cathi Clayton at 860 572 0771 or by Stonecroft's new website at [www.stonecroft.com](http://www.stonecroft.com).

Stonecroft remains off the beaten path in Ledyard, CT and is just minutes from Mystic's shopping and attractions and both Foxwoods and Mohegan Sun Casinos.

Two Styles....Endless Charm...Stonecroft Country Inn

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