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FISH STORY

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**FISH STORY, LARK CREEK RESTAURANT GROUP'S SUSTAINABLE, OCEAN-FRESH SEAFOOD RESTAURANT,
OPENS SEPTEMBER 20, 2010 IN DOWNTOWN NAPA**

Chef Stephen Barber Offers His Take on Sustainable Seafood and Seasonal Cuisine in Napa's New "The Riverfront" Development

NAPA, CA (September 20, 2010)— Opening tonight in downtown Napa's "The Riverfront," Fish Story is Lark Creek Restaurant Group's first foray into Napa Valley and offers sustainable, ocean-fresh seafood and seasonal cuisine from Chef Stephen Barber.

"We are very excited for Fish Story to open in downtown Napa," said Michael Dellar, co-founder, president and CEO of Lark Creek Restaurant Group and Director of the Napa Valley Destination Council. "It's a project to which I am especially close as Napa is my hometown and I am thrilled to have another local, Chef Stephen Barber, leading the culinary team. Fish Story's cuisine, ambiance, varied beverages and friendly service offer something for every guest, whether they be locals or visitors. We are proud to bring our message of seafood sustainability, following the Monterey Bay Aquarium Seafood Watch guidelines, to the Napa Valley."

Dellar and the Lark Creek team worked with Architect Mark Stevens of the San Francisco-based firm, Architecture & Light, to design the 4,010 sq. ft. restaurant. An entry courtyard pays tribute to The Beatles' song "Octopus' Garden" and features a soothing bronze and glass octopus fountain sculpture from artist Brian Russell, lush planting and lounge seating for 12. The entry opens to the bar, where guests can view the restaurant's stainless-steel brewing system for signature *Fish Story Ale*. Cocktails are enjoyed at seats at the U-shaped bar or from one of the bar's granite-topped tables. The space throughout evokes the glamour and elegance of yachting of the 1930s and '40s, with varying shades of blue from aquamarine to deep navy, mahogany wainscoting, mahogany and maple furniture and natural-toned walls.

From the bar, guests walk into the dining room through a hall lined with a glass-enclosed wine cellar displaying 2,000 bottles and facing the "wall of stories." Garnered from a contest held this summer, the wall of stories consists of framed photos and captions of fishing adventures and fish stories submitted by fishing aficionados ranging from local kids to teachers, doctors and vintners. Two large fish tanks filled with live Dungeness Crab and live Maine Lobster sit next to the glass-enclosed wine cellar, visible from the dining room that seats 60 and also features a glass-enclosed open kitchen and 12-foot raw bar. Seats in the dining room have views of the Napa River and Third Street Bridge through large glass windows and outdoor dining includes patio seating for up to 60 along the Napa River Promenade, covered with awning and umbrellas, with heaters and fans for guests to enjoy year-round. Fish Story's private dining space, The Riverfront Room, can accommodate a group of up to 32 for a sit down private event or 50 for a cocktail reception.

Chef Barber, a *San Francisco Chronicle* “Rising Star Chef” in 2004 for his work at MECCA in San Francisco and most recently executive chef of BarbersQ in Napa, takes advantage of Fish Story’s organic garden planted this spring in the former Copia acreage in Napa. He sources fresh fish and shellfish exclusively following the Monterey Bay Aquarium Seafood Watch program guidelines in addition to meats, poultry and other products from local artisans and producers for the restaurant’s menu. Starters include *Chilled Big Ranch Heirloom Tomato and Cucumber Soup* with sweet peppers and herb crème fraîche (\$9.00); *Arctic Char Crudo* with fennel, orange and green apple (\$9.50); *New England Clam Chowder* with dill drop biscuit (\$6.00/9.00); and *Fried Ipswich Full Belly Clams* (\$14.00).

For mains, guests can choose from *Hand-picked Dungeness Crab and fresh Oregon Bay Shrimp Louie* (\$19.50); *Day Boat Scallops* with fresh black eyed peas, Kurobuta pork belly and Swiss chard (\$22.00); *Whole Roasted Fish of the Day* (AQ); *Petrale Sole* with wild arugula, grilled artichoke, olive and onion relish (\$23.00); *Ahi Tuna Burger* seared rare, with pickled red onion and spicy pepper aioli (\$16.00); and *Live Maine Lobster Roll* (\$21.50). A selection of dishes “other than fish” includes *Cider Brined Berkshire Pork Chop* with roasted apples, celery root and glazed turnips (\$23.00) and *Autumn Vegetable Fettuccine* with ragu of roasted squash, eggplant, red peppers, mushrooms, ricotta and basil (\$17.00).

Desserts feature *Lark Creek Butterscotch Pudding* (\$6.50); *Sonoma Apple Turnover* with Cinnamon Sour Cream Ice Cream (\$7.50); *Soft-Serve Organic Vanilla Bean Ice Cream Cup* (\$5.50) or *Fresh Fruit Sundae* (\$7.00); and *Chocolate Blackout Cake* (\$7.50). The Fish Story kid’s menu offers *Small Clam Chowder* (\$3.50), *Creamy Pasta Shells and Cheese* (\$5.00), and sautéed and traditional *Fish ‘N Chips* (\$7.00).

Fish Story’s full bar features classic and artisanal cocktails, in addition to a selection of 175 local, as well as international wines, with many Napa Valley whites and 20 more available by the glass. The restaurant offers eight wines and four beers on tap and a variety of fresh-made non-alcoholic sodas, lemonades, and “zero-proof” cocktails.

ABOUT FISH STORY

Fish Story, offering sustainable, seasonal, ocean-fresh seafood from Chef Stephen Barber, is Lark Creek Restaurant Group’s entry into the Napa Valley dining arena. Located downtown at 790 Main Street, with ample riverfront patio seating, Fish Story will be open the following hours: Lunch Menu: Monday through Friday 11:30 a.m.—2:30 p.m.; Bar Menu: 2:30 – 5:30 p.m. daily; Happy Hour Menu and Beverages: 4:00 – 6:00 p.m. Monday through Friday (special beverage and food pricing); Brunch: Saturday and Sunday from 10:30 a.m. – 2:30 p.m.; Dinner: 5:30 – 9:30 p.m. Sunday through Thursday, until 10:00 p.m. on Friday and Saturday; Kid’s menu: Always available. Note that lunch and brunch will begin the week of 9/27 or 10/4; until then, Fish Story will open at 5:30 p.m. daily. For more information on Fish Story or to make a reservation, please call 707.251.5600 or visit www.fishstorynapa.com.

ABOUT LARK CREEK RESTAURANT GROUP

Lark Creek Restaurant Group, founded by award-winning industry veterans Michael Dellar, Leslye Dellar, Chef Bradley Ogden and Jody Ogden, is a leader in creating and operating unique, high-quality restaurants that feature seasonal farm-fresh fare, extensive wine and spirits offerings, caring, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally—starting in 1989 with The Lark Creek Inn (now The Tavern at Lark Creek) and evolving into a portfolio of 12 restaurants, which today includes: One Market Restaurant and LarkCreekSteak in San Francisco; Lark Creek Walnut Creek; Yankee Pier in Larkspur, Lafayette, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Bradley Ogden at Caesars Palace in Las Vegas; Moreton Fig in the Ronald Tutor Campus Center at USC; and Fish Story in Napa on the River. Cupola, an artisan pizzeria will open at the Westfield San Francisco Centre in early Spring 2011, followed by Lark Creek Grill at San Francisco International Airport mid-Spring 2011. For more information on Lark Creek Restaurant Group, visit www.larkcreek.com.

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