



LARK CREEK RESTAURANT GROUP

**FOR:**

**LARK CREEK RESTAURANT GROUP**

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**LARK CREEK RESTAURANT GROUP CELEBRATES THE BOUNTY OF  
SUMMER WITH ANNUAL "HEIRLOOM TOMATO FESTIVAL"  
THROUGHOUT THE MONTH OF AUGUST**

*Each Restaurant Features Special Dishes Incorporating Tomatoes on their  
Summer Menus*

(SAN FRANCISCO – July 29, 2008) – This August, tomato fans will be pleased to discover Lark Creek Restaurant Group is ushering in its annual "Heirloom Tomato Festival" for a month-long celebration of special menus at all its Bay Area restaurants. From August 1 to August 31, 2008, each restaurant will showcase a tantalizing array of distinctive, innovative and inspired seasonal tomato dishes, in addition to their existing menus of farm-fresh seasonal American fare. Restaurants will source such distinctive varieties of heirloom tomatoes as Brandywine, Purple Cherokee, Lemon Boy, Early Girl, Goliath, Marvel Stripe and Green Zebra from local farms, including J+L Tomatoes, Happy Boy Farms, All Star Organics, Mariquitas Farms, Ella Bella and Ed George's "The Peach Farm."

"Tomatoes are at the height of their season and our restaurant locations in the Bay Area are able to source directly from some of the most fantastic tomato farms in Northern California," explains Culinary Director Adrian Hoffman. "For our menus, we wanted dishes that would highlight the very best heirloom tomatoes of the season, combined with the beautiful fresh fish and shellfish, produce, meats, poultry, game and other artisan products we use."

Guests will delight in such offerings as *Yellow Tomato Consommé with Lemon Verbena and Chevre Ravioli* by One Market Restaurant Chef Mark Dommen; *Confit of Berkshire Pork with Creamy Carolina Gold Rice Grits, Early Girl Tomato Stew and Fried Okra* from The Lark Creek Inn Chef Erica Holland-Toll; *BBQ Glazed Flatiron Steak with Grilled Heirloom Tomatoes, Whipped Potatoes and Crumbled Blue Cheese* from Chef Michael Dunn at Yankee

Pier Lafayette; *Shaker Scalloped Heirloom Tomatoes and Corn* from Chef Steve Wallin at Yankee Pier Santana Row; and *Sliced Heirloom Tomato Salad with Warm Laura Chenel Goat Cheese, Sausalito Springs Watercress & Aged Balsamic Syrup* from Chef Brian Beach at Yankee Pier Larkspur. The restaurants' extensive and award-winning all-American wine lists offer many options to pair with the best of tomato season.

Participating restaurants of the Lark Creek Restaurant Group include The Lark Creek Inn (415.924.7766), One Market Restaurant (415.777.5577), LarkCreekSteak (415.593.4100), Lark Creek Walnut Creek (925.256.1234), Yankee Pier in Larkspur (415.924.7676), Yankee Pier in Lafayette (925.283.4100), Yankee Pier at Santana Row in San Jose (408.244.1244) and Parcel 104 in Santa Clara (408.974.6104). For more information, please visit [www.larkcreek.com](http://www.larkcreek.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 American cuisine, all-American wines, professional service and excellent value. Like most good things, the Lark Creek Restaurant Group grew organically and locally – starting with The Lark Creek Inn and evolving into a portfolio of 10 restaurants, including 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; and Bradley Ogden at Caesars Palace in Las Vegas.

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**FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE, 415.274.2510**