



LARK CREEK® RESTAURANT GROUP

**FOR:**

**LARK CREEK RESTAURANT GROUP**

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**LARK CREEK RESTAURANT GROUP HOLDS ANNUAL "PUMPKIN FESTIVAL"  
THROUGHOUT OCTOBER 2010**

*Each Restaurant Features Special Dishes Incorporating Pumpkin on their Menus  
and a Pumpkin "Guess the Weight" Contest*

(SAN FRANCISCO – September 29, 2010) –The Lark Creek Restaurant Group celebrates fall bounty with its annual "Pumpkin Festival" throughout the month of October offering guests unique dishes showcasing the distinctive, delectable taste of America's favorite fall squash. Participating Lark Creek restaurants will show diners how exciting a pumpkin can be in the kitchen and will also hold "guess the weight" pumpkin contests, awarding the individuals with the closest guesses at each restaurant a complimentary dinner for two.

During the last weekend of the month, from Thursday, October 28<sup>th</sup> through Sunday, October 31<sup>st</sup>, **Yankee Pier Larkspur** invites children to its yearly pumpkin carving contest. Prizes will vary for winners depending on age, ranging from bookstore gift cards to special toy giveaways. Kids can take photos with the pumpkins and choose to either leave their carved pumpkin on display at the restaurant or take it home for decoration. Results of the contest will be announced via Facebook and winners will be notified on Sunday, October 31<sup>st</sup>.

"This year's unique recipes are sure to inspire our guests to enjoy new tastes and variations on classic favorites," says Vice President and Culinary Director Adrian Hoffman. "During the festival, our chefs present exciting dishes that truly explore the slightly sweet and remarkably seasonal taste of the fall's best pumpkins."

Guests will enjoy such compelling creations as:

- *Alaskan Halibut "Sous Vide"* with pumpkin-brown butter puree and pickled hon shimeji mushrooms by Chef/Partner Mark Dommen, **One Market Restaurant** ([www.onemarket.com](http://www.onemarket.com)) 415.777.5577
- *Autumn squash ratatouille* with crispy quinoa cake and picholine olives by Chefs Aaron Wright and Clint Davis, **The Tavern at Lark Creek** ([www.tavernatlarkcreek.com](http://www.tavernatlarkcreek.com)) 415.924.7766
- *Pumpkin stuffed agnolotti pasta* with brown butter, sage and ricotta salata by Chef/Partner John Ledbetter, **LarkCreekSteak** ([www.larkcreeksteak.com](http://www.larkcreeksteak.com)) 415.593.4100

- *Baked Sugar Pumpkin* filled with brown rice, dried fruit and toasted parmesan pecans from Chef/Partner Scott Wall, **Lark Creek Walnut Creek** ([www.larkcreek.com/walnut\\_creek](http://www.larkcreek.com/walnut_creek)) 925.256.1234
- *Pan Seared Jumbo Bristol Bay Scallops* with pumpkin puree, sautéed spinach, sage brown butter and cranberry jus by Chef/Partner Michael Dunn, **Yankee Pier Lafayette** ([www.yankeepier.com/lafayette](http://www.yankeepier.com/lafayette)) 925.283.4100
- *Butternut Squash Risotto* with crispy sage and Parmegiano Reggiano by Chef Gary Rust, **Yankee Pier Santana Row** ([www.yankeepier.com/santana\\_row](http://www.yankeepier.com/santana_row)) 408.244.1244
- *Grilled prawns* with toasted pumpkin seed sauce by Chef Steve Jaramillo, **Yankee Pier Larkspur** ([www.yankeepier.com/larkspur](http://www.yankeepier.com/larkspur)) 415.924.7676
- *Lobster and Pumpkin Bisque* by Chef Stephen Barber, **Fish Story** ([www.fishstorynapa.com](http://www.fishstorynapa.com)) 707.251.5600

#### **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](http://www.larkcreek.com).

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