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FOR:

THE TAVERN AT LARK CREEK

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CELEBRATED CHEF BRADLEY OGDEN AND THE TAVERN AT LARK CREEK HOST A SERIES OF DINNERS TO PREVIEW HIS UPCOMING COOKBOOK, *HOLIDAY DINNERS WITH BRADLEY OGDEN*

Ogden "comes home" to Marin County on July 21 and August 25, 2011 to shop with locals at the Marin Farmers Market in the morning and cook a special meal at The Tavern at Lark Creek in the evening

LARKSPUR, CA (July 6, 2011) — On Thursday, July 21 and August 25, celebrated Chef Bradley Ogden will spend the day in Marin County, beginning with shopping at the Marin Farmers Market with The Tavern at Lark Creek's Chef Aaron Wright to procure seasonal produce for dinner that night. Farmers Market shoppers are invited to meet the chefs at the Star Route Farms booth at the center of the Farmers Market at 9:30 a.m. to shop with them and garner tips on choosing the best produce available.

Later that evening, Ogden and Wright will cook a special prix fixe dinner offered for \$35.00 per person (items also available à la carte), which will highlight ingredients sourced earlier in the day and celebrate dishes from Ogden's upcoming cookbook. The menu for each evening is as follows:

Thursday, June 21 Summer Menu:

Organic Cucumber and Heirloom Tomato Salad

Mom's Meatloaf with garlic mashed potatoes and blue lake beans

Caramel Swirl Angel Food Cake with plum and blueberry compote

Thursday, August 25 Late Summer Menu:

Corn Chowder with corn and shrimp fritter, parsley pesto

Grilled Albacore Tuna with warm tomato bread salad and tomato basil sauce

Coconut Cake with buttermilk ice cream

Watermelon Margarita (for an additional \$9.50)

The Tavern at Lark Creek's full à la carte menu will also be offered that evening. Reservations are available from 5:30 to 9:00 p.m. and can be made by calling 415.924.7766 or visiting www.tavernatlarkcreek.com.

“The first dinner and ‘shop-along’ Chef Aaron and I did in June was a great success, and I am excited to come back to do more,” said Ogden. “It was a wonderful feeling returning to Marin and The Tavern – a community and a restaurant I so greatly appreciate. We invite all to meet us at the Marin Farmers Market and then take part in a unique dining experience.”

Ogden is a renowned, award-winning chef and co-founder of the Lark Creek Restaurant Group, which launched with the opening of The Lark Creek Inn, now The Tavern at Lark Creek. His career began at the Culinary Institute of America in New York. Upon graduation, he was the recipient of the Richard T. Keating Award given to the student most likely to succeed. Ogden has been the recipient of many awards, including the James Beard Foundation Best Chef: California, James Foundation Beard: Best New Restaurant in America for Bradley Ogden restaurant, Golden Plate Award by the American Academy of Achievement and Chef of the Year by the Culinary Institute of America. He lives in Santa Ynez, CA.

ABOUT THE TAVERN AT LARK CREEK

The Tavern at Lark Creek is located in a converted Victorian home originally built in 1888, at 234 Magnolia Avenue in Larkspur, California, 15 miles north of San Francisco. The Tavern at Lark Creek serves brunch on Sunday from 10:00 a.m. to 2:00 p.m. Saturday mornings and afternoons are reserved for private weddings and parties. Dinner is served Monday through Thursday from 5:30 p.m. to 9:00 p.m., Friday and Saturday from 5:00 p.m. to 9:30 p.m. and Sunday from 5:00 p.m. to 9:30 p.m. The Bar Menu is offered nightly from 4:30 p.m. to close. Reservations are available by calling 415.924.7766. Private parties from 12 to 250 are a prominent attraction and may be arranged by calling the Special Events department at 415.924.1602.

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 and evolving into a portfolio of 14 restaurants, which today includes: One Market Restaurant, LarkCreekSteak and Cupola Pizzeria 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 at the Santa Clara Marriott; Bradley Ogden at Caesars Palace in Las Vegas; The Tavern at Lark Creek in Larkspur; Fish Story in Napa; Moreton Fig in USC’s Ronald Tutor Campus Center and Lark Creek Grill at Terminal 2 San Francisco International Airport. Company details are available at www.larkcreek.com.

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FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE AT 415.274.2510