



LARK CREEK® RESTAURANT GROUP

CONTACT:

WAGSTAFF WORLDWIDE, INC.

Carissa Remitz / Corina Chapman

carissa@wagstaffworldwide.com

415.274.2510

FOR:

LARK CREEK RESTAURANT GROUP

1 Market St., San Francisco, California, 94105

415.777.5588

www.larkcreek.com

LARK CREEK RESTAURANT GROUP CELEBRATES THE BOUNTY OF SUMMER WITH ANNUAL "HEIRLOOM TOMATO FESTIVAL" IN AUGUST 2011

Each Restaurant Features Special Dishes Incorporating Heirloom Tomatoes on their Menus

(SAN FRANCISCO – July 19, 2011) – This August, Lark Creek Restaurant Group's annual "Heirloom Tomato Festival" is back with new, delectable dishes featured in the month-long celebration. From August 1 to August 31, 2011, each participating Bay Area restaurant will showcase a wide range of exciting heirloom tomato creations in addition to their existing à la carte menus of farm-fresh, seasonal fare.

"For this year's event we created dishes with fresh and exciting recipes using tomatoes from incredible Northern California farms," explains Culinary Director Adrian Hoffman. "We selected the very best heirloom tomatoes to showcase culinary creativity and highlight a true taste of summer."

Restaurants will source Brandywine, Green Zebra, Yellow Marvel and Purple Cherokee heirloom varieties among others from local growers, including J+K Smith Farms and Rose Lane Farm.

Guests will delight in such offerings as:

- *Pan Seared Alaskan Halibut "BLT"* with braised lettuce, heirloom tomato and bacon consommé by Chef/Partner Mark Dommen, **One Market Restaurant** (www.onemarket.com) 415.777.5577
- *Amatriciana style Bucatini* with guanciale, calabrian peppers, sweet baby plum tomatoes and Pecorino Romano by Chef Christian Hermsdorf, **Cupola Pizzeria** (www.cupolasf.com) 415.896.5600
- *Baked True Cod* with rock shrimp, fingerling potato and tomato broth by Chef Clint Davies, **Fish Story** (www.fishstorynapa.com) 707.251.5600
- *Golden Tomato Gazpacho* with cucumbers, fresh basil, gypsy peppers and sweet onions by Chef Aaron Wright, **The Tavern at Lark Creek** (www.tavernlarkcreek.com) 415.924.7766
- *Heirloom Tomato Casserole* with Japanese eggplant, mozzarella and fresh basil by Chef Ismael Macias, **LarkCreekSteak** (www.larkcreeksteak.com) 415.593.4100
- *Grilled Korobuta Pork Chop* with sweet corn spoonbread and heirloom tomato chutney from Chef/Partner Scott Wall, **Lark Creek Walnut Creek** (www.larkcreek.com/walnut_creek) 925.256.1234
- *Pan Roasted Pacific Rockfish* with roasted heirloom tomato and bay shrimp salsa, summer corn succotash and crispy fried red potatoes by Chef/Partner Michael Dunn, **Yankee Pier Lafayette** (www.yankeepier.com/lafayette) 925.283.4100

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- *Purple Cherokee and Marvel Stripe Heirloom Tomato Seafood Salad* with California avocado and lime by Chef Gary Rust, **Yankee Pier Santana Row** (www.yankeepier.com/santanarow) 408.244.1244
- *Seared Day Boat Scallops* with heirloom tomato consommé, pearl pasta, toybox tomatoes, and chive oil by Chef August Schuchman, **Yankee Pier Larkspur** (www.yankeepier.com/larkspur) 415.924.7676
- *Cobb Salad* with heirloom tomatoes and green goddess dressing by Chef Jonathan Hall, **Parcel 104** (www.parcel104.com) 408.970.6104

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 in Santa Clara; 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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