



LARK CREEK RESTAURANT GROUP

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LARK CREEK RESTAURANT GROUP
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**LARK CREEK RESTAURANT GROUP CELEBRATES “AMERICAN”
CHOCOLATE WITH SECOND ANNUAL FESTIVAL THROUGHOUT THE
MONTH OF SEPTEMBER**

(SAN FRANCISCO – August 28, 2007) – As a nod to the American love affair with an ingredient that has been a part of human culture for over 2000 years, throughout the month of September, the Lark Creek Restaurant Group will be offering special menus in each of its Bay Area restaurants featuring sweet and savory dishes infused with the very best of American chocolate. Combining first-tier chocolate with the freshest seasonal ingredients, the Lark Creek Restaurant Group continues its tradition of offering outstanding culinary creations that has earned it a reputation for innovation in American cuisine. In addition, a “Chocolate Tasting Plate” will be available to sample raw, natural chocolate.

“Chocolate is an extremely versatile ingredient. From flavoring savory sauces, such as a traditional Oaxacan mole, to indulgent desserts, chocolate can be used in a variety of dishes to give depth and definition,” explains Group Chef Adrian Hoffman. “For our menus, we wanted dishes that would highlight the very best of the fine chocolates produced in America, combined with beautiful fresh fish and shellfish, produce, meats, poultry, game and other artisan products we use.”

Lark Creek Chocolate Festival menu items will include cocoa and chocolate from notable Bay Area producers E. Guittard and Scharffenberger. Savory selections include *Ancho Chile and Cocoa-Rubbed Wagyu Flank Steak* at LarkCreekSteak; *Roasted Lamb Sirloin with Herb Chocolate Reduction* at Lark Creek Walnut Creek; *Snapper Mole Tostada with Shredded Romaine Slaw, Lime Sour Cream Sauce and Heirloom Tomato Salsa* at Yankee Pier in Larkspur; and *Grilled Shrimp in Mole Sauce with Basmati Rice* at Yankee Pier at Santana Row in San Jose.

Featured dessert items include *Scharffenberger Flourless Chocolate Cake with Organic Raspberries, Raspberry Caramel and Chocolate Black Currant Tea Ice Cream* at One Market Restaurant; *Housemade Rocky Road Ice Cream with Amaretto Waffle Cone and Dark Chocolate Brownie* at LarkCreekSteak; *Scharffenberger Chocolate S'Mores* at Yankee Pier in Larkspur; and *Chocolate Wonderland: Milk Shake, Devil's Cake, Pot de Crème and Nutella Swirl Ice Cream* at Parcel 104 in Santa Clara. Menus change daily. Please check with individual restaurants on the availability of specific items.

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 at Santana Row in San Jose (408.244.1244) and Parcel 104 in Santa Clara (408.974.6104).

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 featuring 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, at Santana Row in San Jose and at San Francisco International Airport; Parcel 104 in Santa Clara; Arterra in San Diego; and Bradley Ogden at Caesars Palace in Las Vegas.

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FOR MORE INFORMATION, CONTACT WAGSTAFF WORLDWIDE, 415.274.2510